

Victory Edition 4 1919

WAR GARDENING and Home Storage of Vegetables



Published by
National War Garden Commission
Washington, D.C.

WAR DEPARTMENT

WASHINGTON

June 7, 1918.

NATIONAL WAR GARDEN COMMISSION,
WASHINGTON, D. C.

Dear Sirs:

The War Department finds much satisfaction in the creation of War Gardens at various army camps by the Conservation and Reclamation Division of the Quartermaster General's office. Food production at these camps has been the subject of some concern with the department. The large areas of tillable land within many of the military reservations have been regarded as offering potential food production on a large scale, and I feel that the army is to be congratulated that the utilization of this space has now taken concrete form.

Camp War Gardens will serve more than one useful purpose. The production of food at the mess door is of great importance in that it not only lessens the army's demand on the usual sources of supply but eliminates transportation as well.

To the National War Garden Commission I extend the thanks of the Department for its quick response to the appeal of the Quartermaster General's office for co-operation. Not confining itself to mere compliance with the letter of the request, the Commission entered fully into its spirit. At a time when funds were not available through Government channels the Commission voluntarily provided seed, fertilizers and equipment which made possible the establishment of a War Garden of 300 acres or more at Camp Dix. For this generous contribution and for swift action to overcome the handicap of a late start I take pleasure in making this acknowledgment and in expressing the hope that the Camp Dix War Garden of the National War Garden Commission will prove an unqualified success.

Cordially yours,

(Signed) NEWTON D. BAKER,

Secretary of War.

UNITED STATES FOOD ADMINISTRATION

Baltimore, Maryland.

September 14, 1918.

NATIONAL WAR GARDEN COMMISSION,
Maryland Building,
WASHINGTON, D. C.

Gentlemen:

We wish to express to you our appreciation of your helpfulness in our war garden, canning and drying work in Maryland during the season of 1918. Your book on canning and drying has been of great value, while the canning outfits which you so kindly gave us made it possible for us to establish canning centers throughout the State, with results of far-reaching importance which could not have been otherwise accomplished. We are equally appreciative of your prompt and willing response to our request for the services of one of your trained investigators to assist in our war garden work. Your spirit of prompt and willing service is cordially appreciated.

Yours truly,

(Signed) EDWIN G. BAETJER,

Federal Food Administrator for Maryland.

MAKE YOUR WAR GARDEN A GARDEN OF VICTORY

By CHARLES LATHROP PACK, President

National War Garden Commission

AMERICA'S responsibility for the world's food supply did not stop with the ending of the war. In peace, as in conflict, this country must carry the burden of Europe's food problems. With the advent of peace these problems have become intensified. America is now expected to furnish the solution and this can be done only through the continued application of high pressure food production and unwavering food conservation.

For two years of war the War Gardens of America produced food-stuffs which helped establish the balance of power between starvation and abundance. In the spring of 1918, General Haig declared, "We stand with our backs to the wall." Of that call to the civilized world no phase was more vital than its interpretation and answer in terms of food. During that year the answer was given by the American people with true American spirit. The war gardeners of the United States responded with a vigor which carried the War Gardens over the top to victory. By the addition of more than five hundred million dollars of crop value to this country's food production they made it easier for America to feed her own people and the people of France and Belgium.

The Victory Garden is now as vital as the War Garden. Peace brings new food needs. In reclaiming territory from the enemy France and Belgium have greatly increased the number of their people who must be fed. By restoring these former expatriates to citizenship these countries have also assumed the burden of feeding them. This will mean a vast increase in the demands on America as the source of Europe's food supply in 1919. Europe cannot feed herself during the first year of reconstruction; Russia faced famine conditions in the winter of 1918-1919, and Mr. Hoover says that the world's food shortage will last for another seven years.

The war gardener's responsibility, therefore, did not end with the coming of peace. His War Garden must now be made a Victory Garden in the full sense of the words. It must help solve the problem of feeding people rendered helpless by years of ruthless and terrible war.

The garden crop of 1919 must be even greater than that of 1918, and there must be more canning and drying for winter use. The people of America have a real duty to perform in this respect and the nation counts confidently on full measure of individual response.

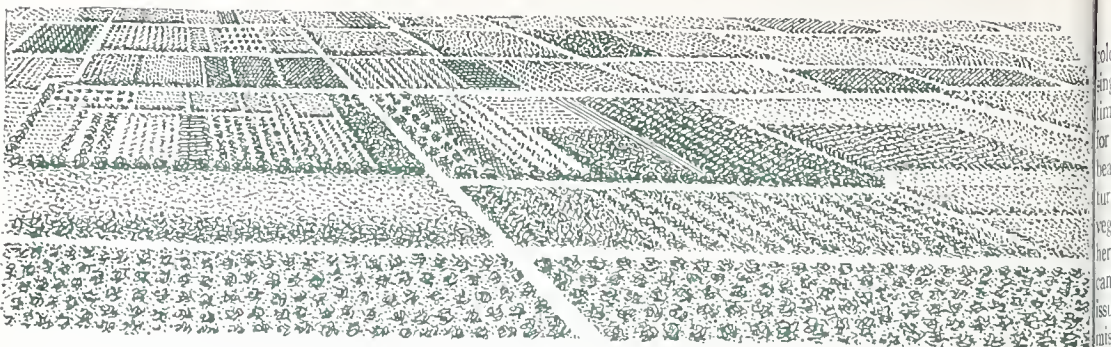


Fig. 1—A community garden which produced excellent results. The ground was provided by a manufacturing concern for its employees and the plowing and harrowing were done by the company. Expert supervisors direct the work. This supervision is an important help to successful gardening.

CORPORATION GARDENS

Manufacturing concerns, and other enterprises which employ labor on a large scale, may make valuable contribution to the national food supply by encouraging their employees to cultivate war gardens. Many concerns furnish large tracts of land, which are divided into individual garden plots. These plots are allotted to such employees as are willing to cultivate them. Each plot and everything it produces are recognized as the individual property of its cultivator. The company bears the expense of plowing and fertilizing these plots and employs an expert to have charge.

HOW TO HAVE A GOOD GARDEN

Garden Plan

Have a plan for your garden—drawn to scale on paper—before you start, to give proper order in planting and enable you to buy the right amount of seeds in advance while the selection is good.

Put in one general group small plants like beets, onions, lettuce, carrots, radishes and parsnips. In another general group put larger plants like corn, tomatoes and potatoes. Spreading ground vines, like melons and cucumbers, which need wider spacing, should be put in another general group. The reason for this grouping is that the various plants in a group need similar general treatment as well as spacing.

In making a plan provide space in which to enter costs and yield of the various crops. This will give you a complete record which will be useful another year. Another helpful use of the plan is that it will guide you in the rotation of next year's crops. For this purpose save your plan for next season.

In planning your garden formulate some definite plan as to what you will do with surplus vegetables. Detailed instructions for home storage of vegetables for winter use are given in Part II of this booklet. Detailed instructions for canning, drying, pickling and

other forms of conservation are given in the Home Manual on these subjects issued by this Commission.

Sunshine

In the location of a garden it is not always possible to choose conditions as to sunlight. It is important, therefore, that in the arrangement of the various varieties of vegetables which are to be planted, due care should be given to providing the greatest exposure to the sun for those crops which need it most. Those plants which must ripen their fruits, such as tomatoes and eggplant require the greatest amount of sunshine while lettuce, spinach, kale and other leaf crops require relatively less. Foliage crops must have at least 3 hours of sunlight a day and plants which ripen fruits at least 5 hours a day. This is important.

Vary from Last Year's Plan

It is important to remember that plant diseases and insects are apt to thrive in a spot in which they have become established. For this reason those who make gardens this year should take care not to place the individual crops in the spot in which the same crops grew last year. Varying the arrangement of the garden in this way will reduce the danger from disease and insects. The same vegetables in the same place each year exhaust certain food elements, and reduced yields are sure to result.

SURPLUS PRODUCTS

At times, even with the best of planning, a gardener will find that his garden has matured more of some varieties of vegetables than can be used immediately. None of this excess should be wasted and there is no occasion for waste. If there is no ready market for the surplus it should be prepared for winter by either canning or drying. By modern methods either canning or drying may be done with little expense of time, trouble or financial outlay. By using the

cold-pack method as small a quantity as a single can or jar may be put up in a short time. With proper instructions it is possible for the housewife to dry a handful of peas or beans, sweet corn, a few sweet potatoes or turnips, or small quantities of many other vegetables with practically no expenditure of her time. Explicit and simple directions for canning and drying are given in the Manual issued by the National War Garden Commission.

THE SOIL AND MANURES

The back yard gardener must use the soil he has, but he can improve it if it is poor, and he must do this as far as possible. Stable manure will help even the richest soil, and you are not likely to use too much of it. During a single season professional gardeners apply as much as six inches of it. From 400 to 600 pounds can be used to advantage on a plot 20 by 20 feet. Coarse manure should be applied and thoroughly plowed or spaded under in the fall. In the spring, fine, rotted manure is applied, just before plowing or spading, preceding the planting of any crop. If the ground is fairly rich, and well-rotted manure is scarce, the manure may be scattered in the row only, and should be mixed into the soil before the planting of seed.

Loam is the best garden soil. Sand, with manure, gives good results. Clay is hardest to work, but is greatly improved by well-rotted manure and vegetable matter—called humus. These should be well worked in with hoe and rake. Sifted coal ashes, entirely free from clinkers, will help loosen up clay when mixed into it, but will not remove an acid condition nor increase fertility.

Commercial Fertilizer

Many gardeners experience difficulty in obtaining supplies of well-rotted manure. In such cases commercial fertilizers should be used. Even where stable manure has been secured and worked into the soil it is well to supplement with moderate quantities of quick-acting fertilizer in order to give plants an early start and hasten maturity.

It is safest to rely upon the ready-mixed fertilizers usually obtainable at seed and hardware stores. Several specially prepared mixtures in convenient packages are now on the market. For large areas, 100 to 200-pound bags may be obtained. A mixture

containing 3 to 4 per cent nitrogen and 8 to 10 per cent phosphoric acid is about right for the average garden. Your dealer will inform you on this point. If the fertilizer also contains potash, so much the better, but this year potash is scarce and high in price.

Where no manure is used the fertilizer should be spread over the surface of the finely prepared seed-bed at the rate of 5 pounds for a plot 10 feet square, just before planting. The surface soil should then be thoroughly raked so as to mix the fertilizer evenly to a depth of 2 inches. Never place seed or transplanted plants in direct contact with fertilizer. Thorough mixing of the fertilizer with the soil is essential to prevent injury of seed or roots.

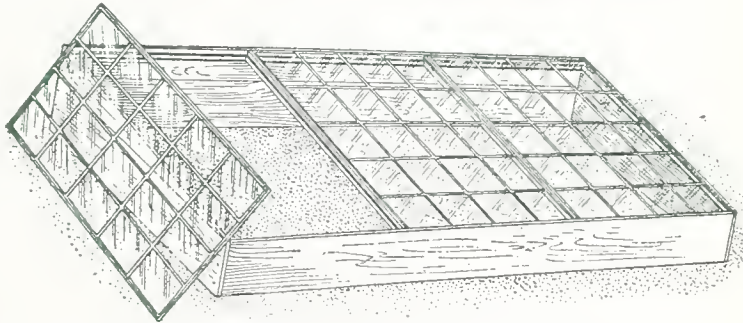


Fig. 2—This shows the construction of an outdoor cold frame. A hotbed is built in the same way, except that for the hotbed a pit and manure are required. See page 7 for directions for making cold frames and hotbeds.

Where manure has been worked into the soil, reduce the fertilizer application approximately one-half.

Tomatoes, eggplants, potatoes, spinach and some other crops requiring rather long growing seasons, are materially benefited by a second application of fertilizer when half grown. Side dressings of this kind should be scattered between the rows at the rate of four ounces (one-half pint) to 10 feet of row, when rows are spaced 2 feet apart; and pro rata for rows spaced a greater or lesser distance. To insure even distribution mix the fertilizer with fine, dry earth just before spreading.

Compost

Compost is especially desirable when quick growth is wanted. Compost is thoroughly rotted manure or organic material. It is prepared from six to twelve months before being used, by putting the manure and other material in piles having perpendicular sides and flat tops. These piles are usually from 2 to 4 feet high and 6 to 8 feet long.

Besides the usual waste of garden rubbish, there is a large waste of leaves, weeds and the skins and other unused portions of fruits and vegetables. These should all be thrown on the compost pile to decay for use on the

garden next spring. Destroy all plants which are diseased. The compost pile should be built up in alternate layers of vegetable refuse a foot thick and earth an inch or more thick. The earth helps to rot the vegetable matter when mixed with it. The top of the pile should be left flat that the rain may enter and help in the process of decay.

If the pile can be forked over once a month when not frozen and the contents well mixed together, they will decay quite rapidly and be in good usable condition in the spring. The compost may be either spread over the garden and plowed under or it may be scattered in the rows before the seed are sown. This is, of course, not as rich as stable manure, but it is a good substitute.

Compost is also used as a top dressing during the growing season for hastening growth.

In the cities and towns tons of leaves are burned every fall. This is a loss which ought to be prevented. These leaves properly composted with other vegetable waste and earth would be worth hundreds of dollars to the gardens next spring.

In planning a permanent garden, a space should be reserved near the hotbed or seed bed, and in this space should be piled, as soon as pulled, all plants which are free from diseases and insects. This applies to all vegetables and especially to peas and beans, as these belong to a group of plants which take nitrogen from the air, during growth, and store it in their roots. When these plants are decayed they will return to the soil not only much of the plant food taken from it during their growth but additional nitrogen as well. Nitrogen in the soil is necessary for satisfactory leaf growth. The material so composted should be allowed to decay throughout the winter, and when needed should be used according to the instructions given for using compost. The sweepings of pigeon lofts or chicken coops make valuable fertilizer. When cleaning roosts from day to day add $\frac{1}{4}$ as much acid phosphate as sweepings. When needed apply 1 pound of this mixture to every 5 square feet of ground, mixing it thoroughly into the soil.

Prepared sheep manure, where procurable at a reasonable price, is possibly the safest concentrated fertilizer. It should be used in small quantities rather than spread broadcast. Scatter it along the row before seed is sown or apply by mixing it with water in a pail, stirring the mixture to the consistency of thin mush, and pouring it along the rows of the plants.

Green Manure

Green manure is useful as a fertilizer. It consists of green plants turned under by plowing or spading. Rye is the most satisfactory for this purpose. If planted in July or August the crop may be turned under in the fall if early spring planting is desired. If planted later, it is usually turned under in the spring. When not turned under until spring, the growth will prevent the leaching of soluble plant food or the washing away of rich soil.

In sowing rye for this purpose, use at the rate of 1 pound of seed to a strip of ground 50 feet long and 10 feet wide. If the ground is rough or hard it should be cultivated just before the seed is sown, and then cultivated again to cover the seed. Sow the seed between the rows of crops not yet gathered. Rye is very hardy and will sprout even though there is frost nearly every night. At a cost of about 5 cents for a pound of seed a garden of 10 by 50 feet can thus be treated to an application of green manure. The green rye plants soon decay when turned under and answer the same purpose as a light dressing of manure.

Green manure, however, should not be relied upon to do the work of stable manure, as it does not provide phosphorus or potassium.

Lime

Land which has long been unused, or land in lawns, is apt to be sour. To remedy this condition apply evenly 1 pound of air-slaked lime or 2 pounds of ground limestone to every 30 square feet. The lime should be applied and raked in to a depth of 2 inches when the seed bed is being prepared in the spring. Instead of lime 2 pounds of unleached

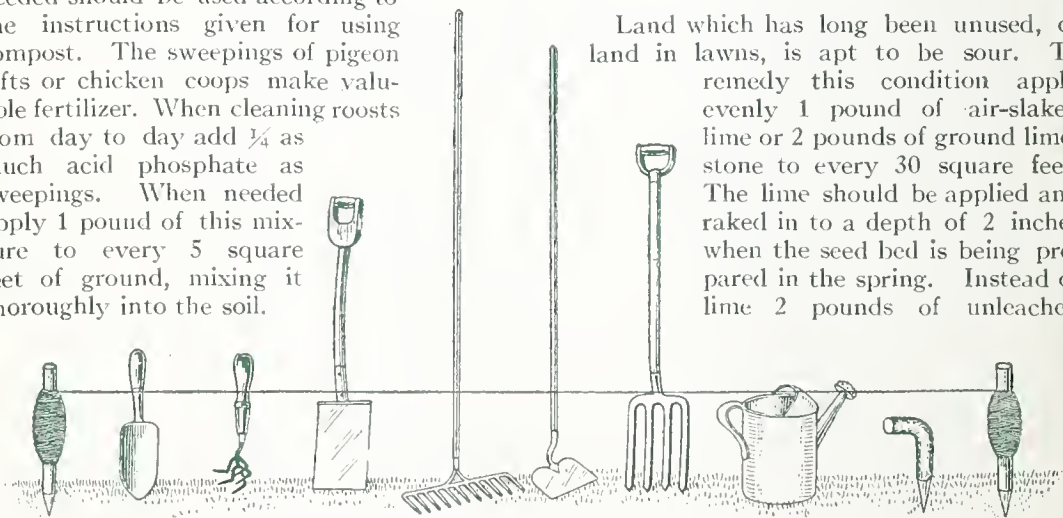


Fig. 3—Tools most commonly needed in a small garden. From left to right, between the balls of cord, they are: Trowel, weeder, spade, steel toothed rake, hoe, garden fork, watering pot and dibble.

wood ashes may be used. Do not apply lime at the same time as manure or mixed fertilizers, as it will cause loss of nitrogen.

As an addition to soil lime is of considerable value. Besides correcting acidity it changes the physical structure of the soil. One of the elements of lime is calcium, which is required for plant growth.

OUTDOOR HOTBEDS

For early planting a hotbed may be made, located in a sheltered spot with southern exposure, where it will receive a generous supply of sun. A width of 6 feet is desirable, and the length should be such as will enable the use of standard 3 by 6 foot hotbed sash. A simple, boxlike frame, 12 inches high in the rear and 8 inches high in front, will hold the sash and give a better angle for the rays of the sun.

Dig a pit $1\frac{1}{2}$ to 2 feet deep, the size of the sash frame to be used. Line the sides of this with boards or planks, brick or concrete, and make a tile drain, or place stones on the bottom of the pit, to carry off surplus water. This pit is to be filled with fresh horse manure. The manure will require special treatment before being placed in the pit. It should be thrown into a pile and allowed to heat. When it has heated and is steaming fork it over into a new pile, throwing the outside material into the center. When the new pile has become well heated fork the material once more into a new pile. This will require from ten days to two weeks and is important in that it gets rid of excessive heat. After this process fill the pit with the manure, packed down firmly and evenly, level with the surface of the surrounding earth. On top of this manure make a covering of good garden loam 3 or 4 inches deep.

When the sash has been put in place the manure will generate heat, in addition to the heat that will be derived from the sun. After this heat has reached its highest point and dropped back to between 80 and 90 degrees F. the seed should be planted. Use the best seed obtainable. Until the seed germinate the hotbed should be kept shaded to hold moisture. This can be done by spreading over the sash strips of old carpet, heavy cloth or newspapers. After germination strong light will be needed. The plants must be watered each morning on clear days, and the sash left partially open for ventilation, as it is necessary to dry the foliage to prevent mildew.

Proper ventilation is essential to the production of strong, healthy plants. The sash should be raised during the warmest part of the day on the side opposite the direction from which the wind is blowing. By opening

it in this way instead of facing the wind, the hotbed receives fresh air without receiving direct draft. On cold days raise the sash slightly three or four times a day for a few minutes only. In severe weather cover the beds with mats, straw or manure to keep in as much heat as possible. About two weeks before transplanting time the sash should be removed during the day to "harden" the plants. While in the hotbed the plants should be thoroughly watered, but the water should not reach the manure underneath. Early morning is the best time for watering, so that the plants will be dried before night.

An outdoor hotbed of this character should be started in the early spring—February or March.

THE COLD FRAME

A cold frame is useful for hardening plants which have been started in the hotbed. It is built like a hotbed, but without the pit or manure. It is built on the surface of the ground. Good, rich soil should be used and the soil kept slightly moist. In mild climates the cold frame may be used instead of a hotbed for starting plants. It is also used in the fall and early winter for growing lettuce, radishes, carrots, parsley, etc.

TOOLS

Not many implements are required for home gardening. The essentials are a spade or a garden fork, a hoe, a rake with steel teeth, a trowel, a dibble or pointed stick, and a line such as is used by masons, or a piece of common string or cord, to stretch between two stakes for marking off rows. In the case of hard packed earth a pick is useful for digging. For watering, a rubber hose is needed where pipe connections are available. Lacking this equipment a watering pot should be provided. A hand cultivator or wheel hoe is useful, especially in a large garden, and saves much time and labor in turning small furrows. With simple attachments it is used for stirring the soil and the removal of weeds.

PREPARATION OF SOIL

After the frost goes out test the ground by squeezing a handful of it. If it crumbles the soil is ready for spading. If it packs into a mud ball, the ground is still too wet and should not be worked.

Spade deeply, 8 to 15 inches, unless this latter depth turns up poor soil and buries the richer soil of the top. Pulverize the dirt deeply with hoe, spade and rake, breaking all clods on the surface. If a lawn roller is available it is useful for crushing clods. All vegetable growth on the surface, such as grass

or weeds, should be turned under, to rot and enrich the soil. This is especially important with ground that has had a growth of turf.

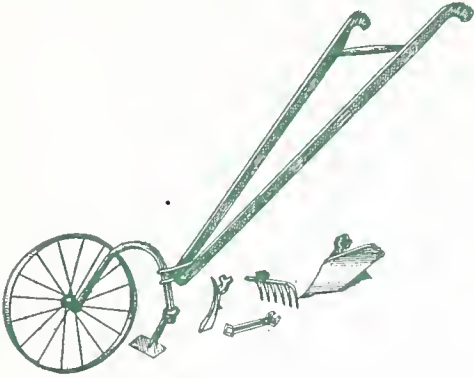


Fig. 4—Wheel hoe and hand cultivator, to be had with attachments such as plow, cultivator teeth, shovels and rake. A simple form may be made at home.

SELECTION OF CROPS

The home garden campaign for 1919 should be planned with a view to the production of the largest possible amount of food with the smallest possible outlay of seed and fertilizer. Authorities agree that the seed shortage is the worst the country has ever seen. The supply of fertilizers and natural manures is far below the normal. The demand for these materials is exceedingly great and war-time efficiency makes it vital that war-time conservation be practised in the use of them. To this end gardens should be devoted as far as possible to those crops which are most useful for food and in which the chances of failure are least to be feared.

In the selection of vegetables for the home garden preference should be given to the staple crops such as potatoes, beans, tomatoes, corn, onions, and cabbage. Crops of next importance, such as peas, carrots, parsnips, beets, squash, greens, turnips, cauliflower, radishes and celery, should be grown if space in the garden permits.



Fig. 5—Simple seed test, using plates and moist blotting paper or cloth. This is extremely useful.

Cauliflower, muskmelons, watermelons, onions from seed, asparagus and cucumbers are some of the plants that are most difficult to raise and these are not recommended to the amateur gardener.

Soils vary so much that serious attention should be given to the crops suited to the individual garden. This is a local question. Consult your local war garden committee's experts as to the best crops for your particular soil. Expert advice will prevent mistakes.

In many communities, last year witnessed an over-production of some vegetables that had to be used during the growing season. Many gardeners had larger crops of these than they could possibly use. Much waste resulted. To prevent this loss in seed, fertilizer, garden space, labor and foodstuffs every gardener should give especial attention to the selection of crops. Plant sparingly of those things which must be used as they mature and plant liberally of those things which may be saved for winter use by canning, drying or storing.

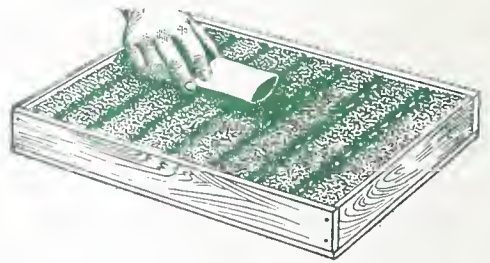


Fig. 6—Use an envelope for sowing seed. The picture shows seed already sown in some of the rows.

PROCURE SEED EARLY

Seed shortage was a handicap to many gardeners last year. In 1919 the planting of gardens will be increased and the demand for seed even greater than in 1918. It is important, therefore, that the home gardener should procure his supply of seed early—well in advance of planting time. Be sure to patronize a reliable dealer, as quality is vital.

Use Seed Sparingly

Home gardeners often plant seed thickly to make sure of a good stand. This is a wasteful method, excepting with such vegetables as will produce young plants which may be used as greens. The better way is to plant according to the directions given in the planting table.

The pronounced seed shortage this year makes it imperative that no seed be wasted.

Testing Seed

A simple test will give useful advance information of the germinating value of seed. This test is useful as enabling the gardener to determine whether or not seed have been properly cured and are otherwise in good condition. Seed which are too old or have been kept under unfavorable conditions are unsatisfactory.

HOW MUCH SEED TO BUY

The following amounts of seed will plant in each case a garden row 100 feet long. Measure your rows and buy accordingly. Also compare your figures with planting table on page 23.

String beans.....	1/2 to 1 pint
Lima beans.....	1/2 to 1 pint
Cabbage.....	1/4 ounce
Carrot.....	1 ounce
Cauliflower.....	1 packet
Celery.....	1/4 ounce
All squash.....	1/2 ounce
Beets.....	2 ounces
Sweet corn.....	1/2 pint
Lettuce.....	1/2 ounce
Muskmelon.....	1/2 ounce
Cucumber.....	1/2 ounce

Eggplant.....	1/3 ounce
Kale, or Swiss chard.....	1/2 ounce
Parsley.....	1/4 ounce
Parsnip.....	1/2 ounce
Vegetable oyster (salsify).....	1/2 ounce
Onion sets (bulbs).....	1 quart
Onion seed.....	1 ounce
Peas.....	1 to 2 pints
Radish.....	1 ounce
Spinach.....	1 ounce
Tomatoes.....	1/8 ounce
Turnip.....	1/2 ounce

1 or 2 pecks of early potatoes and 1/2 to 1 bushel of late potatoes are enough to plant to supply four persons.

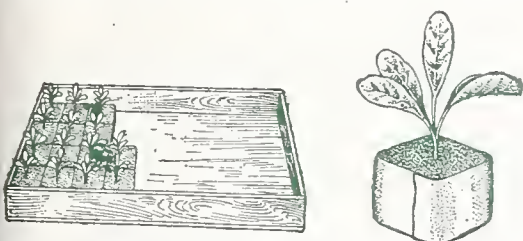


Fig. 7—A paper band folded into the form of a berry box, without bottom, is a good holder for indoor seed planting. The picture shows how these are placed side by side in a flat box.

To test plant 25 to 50 seed of each variety in an indoor seed box, or place between moist plotters or cloth between two plates. (Fig. 5.) Germination should take place within 2 to 8 days and the number of seedlings which grow will show the percentage of germination.

The seedlings should be kept for planting to prevent waste.

The standard adopted by the United States Department of Agriculture for seed germination is as follows:

SHOULD PRODUCE 60 TO 80 PER CENT:

Celery, Parsley, Salsify, Eggplant, Parsnip.

SHOULD PRODUCE 80 TO 85 PER CENT:

Asparagus, Okra, Spinach, Carrot, Onion, Cauliflower, Pepper.

SHOULD PRODUCE 85 TO 90 PER CENT:

Corn (sweet), Lettuce, Squash, Cress, Melon, Tomato, Cucumber, Pumpkin.

SHOULD PRODUCE 90 TO 95 PER CENT:

Bean, Mustard, Turnip, Cabbage, Pea, Radish.

INDOOR PLANTING

Earlier crops can be secured by planting certain seed indoors and setting the young plants out in the open garden after the weather becomes warm. This may be done with tomatoes, cabbage, lettuce, cauliflower, peppers, and eggplant.

Any wooden box, shallow and wide, will make an indoor garden. Put 1 inch gravel or cinders in the bottom for drainage, and fill to the top with good soil. Rows of plants may be two inches apart.

Plant 8 or 10 seed to the inch, keep the soil damp, and set the box in a window. When the plants are an inch high transplant them to other seed boxes, spacing plants 2 inches apart. This insures sturdy plants with good root systems.

Transplanting

Before transplanting the plants to the garden set the box outdoors, in mild weather, to harden the plants. Set out each plant with a ball of the box dirt sticking to the roots. Thorough watering several hours before transplanting causes the earth to stick as required.

If the root system is broken in the removal trim away some of the larger leaves of the plants. In moist ground open a hole with trowel or dibble. Make the hole larger than is needed to hold the roots and a little deeper than the roots grew. Place roots in hole, and, with the hands, pack the soil firmly around the plant. In dry soil



Fig. 8—Transplanting tomato plant from pot to garden.

pour a pint of water into each hole before inserting plant. Rake some dry earth about the surface surrounding each plant to hold the moisture.

Transplanted plants cannot stand strong sunshine at first and cloudy days or late afternoon are preferable for transplanting. In bright weather place newspapers over them for a day or two, making tents of the papers, in the shape of an inverted V.

A homemade paper pot, a round, bottomless paper band or a berry box, filled with soil

should be used to produce plants for a hill of cucumbers, squash, melons or other "vining" plants which are started indoors, as these do not stand transplanting if the roots are disturbed. The pot or other holder may be set into the ground without disturbing the roots. Tomatoes, eggplants and beans may also be started in this way.

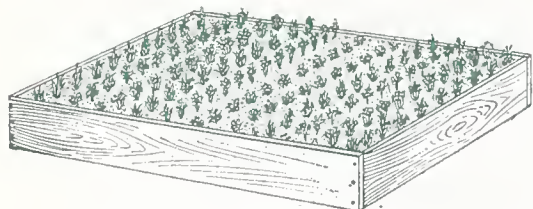


Fig. 9—Seed box for starting plants indoors.

WHEN TO PLANT

When heavy frosts are over, plant early peas, onion sets and seed, early potatoes, kale, lettuce and spinach. All of these will stand light freezing except potato plants, which should be covered with dirt when frost threatens.

When frosts are about over plant radishes, parsnips, carrots, beets, late peas and early sweet corn, and set out cabbage and cauliflower plants. (An old and useful rule is to "plant corn when the oak leaves are the size of a squirrel's ear").

When all frosts are over and apple trees are in bud, plant string beans and late sweet corn, and set out a few early tomato plants from the indoor boxes.

When apple trees have finished blossoming plant cucumbers, melons, squashes, lima beans and set out the rest of the indoor plants.

SEED BEDS

Plants for second crops may be raised in an outdoor seed bed occupying small space. These plants may be grown while the space allotted to them in the garden plan is still in use for earlier crops. The rows of seed are not spaced so closely as in boxes used inside the house. If the plants crowd each other too much some of them may be removed and transplanted to another part of the garden. The seed bed plan is useful for such crops as cauliflower, Brussels sprouts, late cabbage and the like.

FALL PLANTING

It is well to plant a fall garden of some crops, for in spite of the risk of injury by early frost the chances are in favor of satis-

factory results. There can be no absolute rule as to the time of planting. The probable time of the first frost in each locality must be taken as a general guide. For planting in August, and possibly even in early September, the following vegetables may be grown:

When first frost may be expected between September 15 and September 25:

Lettuce, Spinach, Turnips, Parsley, Multiplier Onions and Turnips. (Kale and Radishes may be risked.)

When first frost may be expected between September 20 and October 5:

Kale, Lettuce, Parsley, Multiplier Onions, Radishes, Spinach and Turnips. Beets and Chard for greens.

When first frost may be expected between October 5 and October 15:

Beets for canning, Carrots, Kale, Multiplier Onions, Spinach, Chard, Endive, Lettuce, Radishes and Turnips.

When first frost may be expected between October 15 and October 25:

Any of the vegetables mentioned in the preceding lists. (String beans may be risked.)

LAYING OFF ROWS

Straight rows add to the garden's beauty and make cultivation easier. To make the rows straight stretch a stout string between stakes and follow it with the point of a hoe, with a wheel hoe, or with the end of the handle of the rake or hoe, to open up the row. The plan is suggested in Fig. 10.



Fig. 10—Straight rows add to the beauty of the garden and are easier to cultivate. The simplest way to lay them off is to stretch a line between two stakes and mark row with a hoe, hoe handle or stick.

SUCCESSION OF CROPS

Nature generously provides for more than one crop on the same soil. Vegetables which reach maturity early in the season should be followed by later crops of the same vegetable or by rotation of other kinds. Onions to be used green may be grown in rows which are to be occupied by late tomato plants, as a few of the onions may be removed to plant the tomatoes. Radishes mature early and as they are harvested the space may be used for cabbage, lettuce, cauliflower, Brussels sprouts

and other plants. Many combinations of this kind may be made to good advantage.

once a week than to sprinkle every day. Late afternoon is the best time to sprinkle.

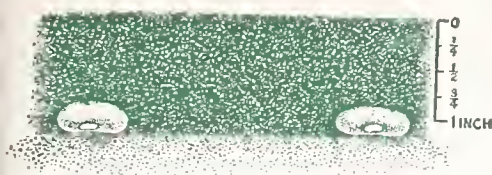


Fig. 11—Beans planted at proper depth.

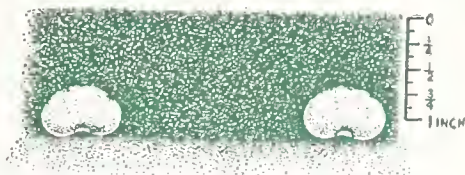


Fig. 12—Lima beans, planted properly, with eyes down.

FOR CONTINUOUS CROPS

With some of the important vegetables a series of plantings is desirable. Of string beans, lettuce, radishes, spinach, sweet corn, peas, beets and carrots there should be several successive plantings, two or three weeks apart, to provide a fresh and continuous supply all season.

DEPTH OF PLANTING

Do not plant too deeply. The old rule is to plant to a depth of 5 times the thickness of the seed. This, however, is not an absolute rule and is not safe in all cases. Consult planting table on page 23 for depth.

HOEING

When the green rows appear it is time to start hoeing or cultivating. Never hoe or cultivate deeply—an inch or two is deep enough—but stir the ground frequently, and always after rain or watering, as soon as it is dry enough. The hoeing must not be done after rain or watering when the ground is still so wet as to cause the lumpy earth to pack like cement, as this causes the earth to cake and dry out together too rapidly, which is undesirable. Frequent hoeing causes the formation of a crust layer which prevents the soil underneath from drying out. The garden should always be kept free from weeds, as these, if permitted to grow, consume plant food and moisture needed by the plants.

WATERING

A plentiful supply of moisture is essential. If there is not sufficient rainfall the moisture could be provided by watering the garden. When doing this it is better to soak the ground

To moisten the surface is not enough. There must be a thorough wetting. If pipe connections are available a garden hose is the best means of watering. One of the most satisfactory methods is to open small

furrows between rows and allow water to run into these trenches, raking the earth back into place several hours later and making a mulch, after the water has thoroughly soaked in. The sprinkling pot will serve if hose is not available, but it is more laborious. Overhead sprinklers are very satisfactory. They consist of pipes mounted on supports extending the length of the area to be watered. Holes are drilled at intervals of 3 to 4 feet and small nozzles are inserted which yield a spray-like misty rain when the water is turned on. By turning the pipes and also changing the position of them it is possible to water an area of any size.

In home gardens proper drainage is often disregarded. Drainage improves the soil by allowing air to enter; by raising the temperature of the soil; by rendering the soil more porous and granular; by enabling the roots of

plants to grow deeply into the soil and by allowing earlier cultivation in the spring.

Blind ditches, partly filled with stones or other material covered with soil, or open ditches, will be found satisfactory for the home garden. They should be along the lowest level of the garden, and have suitable outlet. Lacking an outlet, lay tile 12 inches below surface of garden, slanting toward a hole 10 feet deep and 5 feet across, in center of garden. Fill this, two thirds to top, with stones, covering stones with clay and covering the clay with loam.

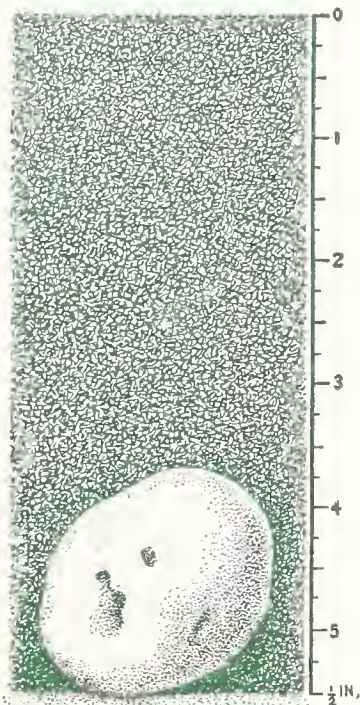


Fig. 13—A small potato planted whole. The depth of planting here shown is approximately $4\frac{1}{2}$ inches to the center of the potato. This is the depth for late potatoes. Early potatoes are planted 2 inches nearer surface of ground.

DIRECTIONS FOR VEGETABLE GROWING

POTATOES

As one of the staple needs of the household Potatoes are entitled to special attention in Home Gardening and Community Gardening. In selecting for seed it is desirable to choose medium to large, smooth, shallow-eyed potatoes. The best seed will produce the best crop. Potatoes grow best in sandy loam or in a gravel loam. Heavy, sticky clay or loose sand is not desirable soil. Potatoes should not be grown in the same place in the garden in which they were grown the previous year. A rotation of three or four years is desirable.

Preparation of the soil should be done with care. The ground should be worked with plow, spade and hoe, to a depth of 8 or 10 inches, and should be thoroughly broken up or pulverized, then thoroughly worked with a steel-toothed rake. This preparation is of great importance and should not be slighted. Attention to details is necessary to success.

Treat Seed for Scab

One of the most common diseases affecting seed potatoes is scab. This attacks the skin of the potato, causing it to thicken, and giving it a scabby appearance. It is carried through the winter, in soil, in manure and on the po-

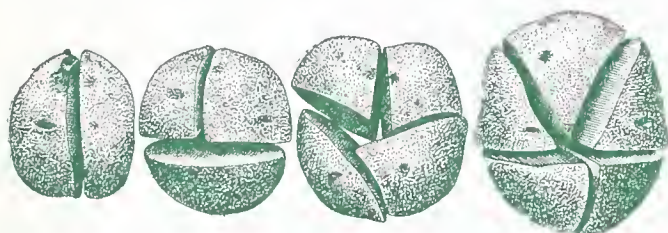


Fig. 14—Properly cut seed potatoes. Each piece has two good eyes and is about the size of a hen's egg.

tatoes themselves. To control this affection it is important that potatoes should be rotated with other crops as to location, and the same soil not used for potatoes except at intervals of three or four years. A simple remedy, easily applied, is to soak the seed potatoes before planting, in a solution of Formalin and water. This solution is made of 1 ounce of Formalin (40 per cent formaldehyde), mixed in 2 gallons of water. In this mixture soak the uncut potatoes for two hours, and spread them out to dry. The solution can be used on as many lots of potatoes as desired.

Seed potatoes should be spread out in a room in which they will be exposed to strong light for two weeks before cutting, to start sprouts and detect poor seed. If large potatoes are used cut them into pieces weighing from 1 to 2 ounces, each piece having at least two eyes. If potatoes are scarce and expensive the pieces may be cut to a single eye. Do not cut the seed until it is to be planted.

Planting

For planting, prepare trenches or furrows from 3 to 5 inches deep and from 24 to 36 inches apart. Plant seed pieces 3 inches deep for early potatoes and 5 inches for late

varieties. The seed pieces should be 14 to 18 inches apart in rows, the smaller the pieces the closer the planting. Fill the trench with dirt, firming it in order that the moisture may be brought in contact with the seed pieces to assist in the process of germination.

Usually potatoes should not be planted as late as the first week in July very far north of the Mason and Dixon line except in sections where it is known that they will mature before freezing weather arrives.

Cultivation

As soon as the potato plants come up begin cultivating them. The cultivation should begin before they come up if a crust forms.

Cultivate or hoe every week during the season, to keep the surface in good condition. When the plants are young work the soil up around them to support the plants.

Potatoes are subject to diseases and insects which are scheduled on page 21. Take precautions to keep these from getting a start. Follow instructions as to spraying

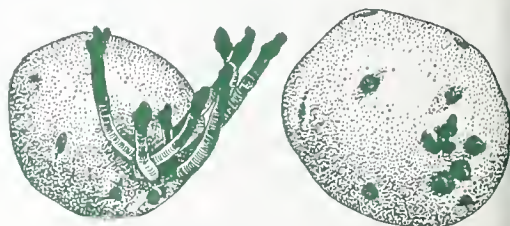


Fig. 15—On the left is shown tuber sprouted in warm, dark storage place. Such sprouts sap vitality and decrease yield. On the right is green sprouted tuber. By this latter method the tuber retains its vitality and a good yield is insured.

and keep at it during the season. It is better to spray before trouble appears than to take chances.

Dig early potatoes when they are of the size desired. Late potatoes, for storing, should not be dug until the leaves and stems are dead, or until the skin is so firm that it may not easily be rubbed off.

SWEET POTATOES

Sweet potatoes are grown mostly in the Southern States or where there is warm, sandy soil, and are not especially recommended for the home garden. If space permits a few plants may be grown.

If you wish to grow your own plants start a hotbed about six weeks before apple-blossom time. Place 5 or 6 inches of sand over the manure in the hotbed and lay down small, healthy sweet potatoes, close together but not touching. Cover them with one or two inches of sand; water occasionally to keep slightly moist. Sprouts will soon begin to grow and immediately send out roots into the sand. When these sprouts are four or more inches long they may be pulled from the potatoes and are rooted and ready to be planted. They need not be pulled, however, until time to plant them in the garden, when all danger of frost is past. They should be set 14 inches apart in rows 36 to 60 inches apart. If only a few plants are wanted they should be purchased from a seedsman, as the trouble involved in growing them in small quantities is too great to make it worth while.

On land which is not thoroughly drained the plants should be set on ridges and these should be made broad, as narrow ridges will dry out too rapidly. The ridges should be maintained during the entire growing season.

Sweet potatoes should be dug when the soil is dry and the weather bright, before there is danger of hard frosts. A spading fork may be used in digging them. Guard against bruising or injuring them in digging and handling. Let the roots lie out to dry for two or three hours after digging.

Asparagus

Use strong plants two years old, which may be purchased from seedsmen. Set them 18 inches apart, in rows 3 feet apart. The rows should be 8 to 10 inches deep, with width of 6 to 8 inches at bottom. After spreading out roots cover crowns with 2 inches of soil. With the growth of the shoots gradually fill in with earth until level with surface. Careful cultivation is required during the season. A small bed heavily manured will furnish plants for 2 or 3 persons.

Beans

Beans form a staple crop which may be raised in almost every climate. They need a rich soil which holds moisture, but is well drained. Frequent shallow cultivation must be given and they must be kept growing with-

out a check until harvested. Never cultivate while moisture is on vines.

Beans are susceptible to cold and for sure results they should not be planted until danger of frost is past. So little trouble is involved in bean planting, however, that it is a good plan to take a chance on making the first planting as soon as the ground is reasonably warm. If the first planting should be killed by frost there is a good chance that the second will come up and that it will mature early. In this way a crop will be assured early enough to make it worth while to take the small risk involved in the possible loss of the early planting.

Dry shell beans are planted and treated the same as string beans are planted and treated. The beans are allowed to mature in the pods. They should be thoroughly dried, shelled and stored as directed for storage of seed on page 32.

String and lima beans are grown alike. There are two sorts of each—low bush vines and bean vines that climb poles. Pole beans are best for small gardens.

Plant beans and bush limas 1 inch deep, 4 to 6 inches apart in rows.

Make successive plantings every ten days until hot weather. In late summer make successive plantings of string beans until eight weeks before the usual time of first frost.

Plant pole beans and pole limas in hills 1 inch deep, 4 seeds to hill, hills 3 feet apart. Thin to 2 plants to the hill. Before planting fix firmly in each hill a pole 5 to 6 feet long. If desired have two rows of hills and slant the poles so that each set of 4 may be tied together at the top like an Indian teepee. This prevents the poles from falling, but reduces the yield of the vines.

Help the vines to start twining around the poles from right to left.

Note: Plant lima beans with the "eyes" of the seed downward.

Beets

Sow seed rather thickly in row, using 1 oz. to 50 feet, but thin the young plants by pulling until the survivors are 4 inches apart. The pulled plants make fine greens for cooking or canning.

Brussels Sprouts

Grown like cabbage.

Cabbage

Set plants from indoor seed boxes or pots 15 inches apart in rows, the rows being 30 inches apart. Between these rows



Fig. 16—Lima bean vine on pole.

early lettuce, radishes, and other little crops may be planted. Early cabbage should be gathered as soon as it has formed solid heads. Late cabbage may be stored in trenches and covered with straw and earth.

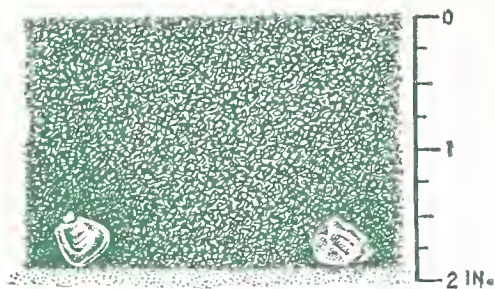


Fig. 17—Corn, planted properly, at depth of 2 inches.

Carrots

Sow seed $\frac{1}{2}$ inch deep, using $\frac{1}{4}$ ounce to 25 feet of row. Thin to 2 or 3 inches apart when roots crowd each other.

Cauliflower

Grown the same as cabbages, except when the heads form, the loose outer leaves should be tied together over the heads to keep out the light and bleach them.

Celery

Sow seed in seed boxes and set plants in garden in June or July, 6 inches apart, trenches 6 inches deep and 3 feet apart. Make the trenches 6 to 8 inches wide at the bottom so that rains will not wash the earth over the young plants. As the plants grow, cultivate the ground into the trenches. When plants are large heap earth around stalks to whiten them.

Celeriac

This is a large rooted form of celery. It is grown like celery, except that the plants do not need bleaching. The large root is cooked for use. The plants should be protected in freezing weather by straw or mulch (half-rotted manure and straw), and dug when needed.

Corn, Sweet

Plant 5 or 6 seed 1 inch deep in hills 3 feet apart. When plants are 4 inches high pull out all but 2 or 3 plants in each hill. Make new plantings every 2 weeks until July or August so as to have corn for use during the entire season.

Cucumbers

Plant 8 to 10 seed 1 inch deep in hills 4 feet apart. Later thin to 2 plants per hill. Do not plant until soil is warm and frosts are over. Hoe or cultivate only until plants start to vine, then pull weeds by hand.

Eggplant

Little plants from seed boxes are set 2 feet apart in rows 3 feet apart.

Endive

In midsummer sow seed $\frac{1}{2}$ inch deep and later thin plants to 8 inches apart. To blanch hearts raise leaves and tie together over heart.

Kale

Sow seed $\frac{1}{2}$ inch deep in rows 18 to 24 inches apart. Thin the plants until they are from 6 to 8 inches apart in the rows.

Kohlrabi

Sow seed $\frac{1}{2}$ inch deep and later thin plants to 4 or 6 inches.

Lettuce

Sow seed $\frac{1}{2}$ inch deep in rows 1 foot apart and later thin out until plants are 5 to 6 inches apart. There should be successive plantings, but lettuce is not grown in extremely hot weather. Sow seed the last of August and in September to be transplanted to the cold frame in October.

Mint

Roots may be procured from a seedsman or neighbor. Plant one or two clumps of these roots in a corner of garden in the spring.

Muskmelon

Grown like cucumbers except hills must be 6 feet apart.

Muskmelons are difficult to raise and are not recommended to gardeners who are not experienced in their culture.

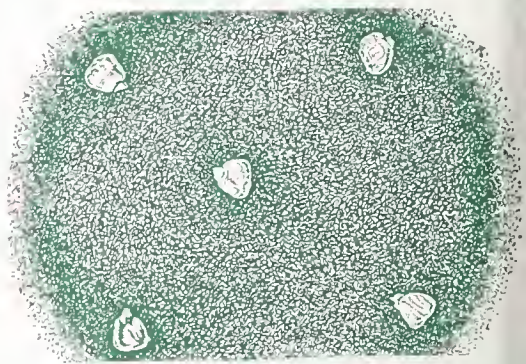


Fig. 18—Corn, planted properly in hill, at a depth of 2 inches and with corner kernels 3 inches apart.

Okra

Sow seeds when corn and beans are being planted. Sow 1 inch deep a few inches apart in rows 3 to 5 feet apart. Thin plants to 18 or 24 inches apart. Until plants are almost grown cultivate frequently and not very deeply.

Pick young pods every day to keep plant bearing.

Onions

Onions will grow from seed or from bulbs, called sets. It is better to use sets in home gardens. For early green onions plant sets

3 inches apart in rows 1 foot or more apart. To grow from seed, plant the seed rather thickly $\frac{3}{4}$ of an inch deep in rows and thin them later until plants are 2 to 3 inches apart. If sets for planting next spring are desired, do not thin out any plants, but let them crowd so they will remain small. Seed may be planted in seed box or seed bed and when transplanted placed 3 inches apart.

Parsley

Sow seed thinly $\frac{1}{8}$ inch deep, later thinning plants when they crowd each other.

Parsnips

Sow seed thinly $\frac{3}{4}$ of an inch deep in rows 18 to 24 inches apart and later thin plants to 3 inches apart.

Peas

An important factor in the successful raising of garden peas is that the smooth-seeded type are not easily damaged by light frost. Because of this they may be planted early in the spring—practically as soon as weather conditions permit preparation of the ground. They may be grown in almost any ordinary soil. The best soil is sandy loam, well drained, and rich with rotted manure. To give continuous supply throughout the growing season make successive plantings from one to two weeks apart. For the earliest crops select the smooth-seeded varieties of quick maturity. These varieties require no supports. For later crops select the large, wrinkled varieties.

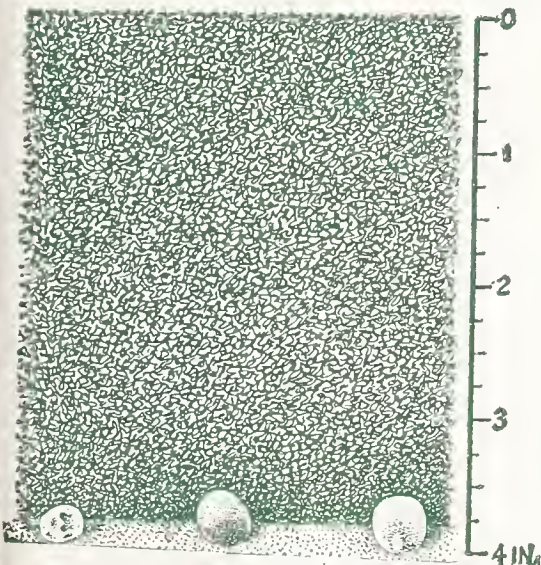


Fig. 19—Peas, planted properly, at depth of 4 inches.

As soon as plants break through the ground, cultivate. Continue to do this three or four times a week until the vines lop over.

Peas should be planted in trenches 4 inches deep, the seed being covered with 2 to 3 inches of soil. From 1 to 2 pints of seed will plant

100 feet of row. As the plants grow, gradually fill in the trench around them. Let the vines of the tall varieties grow up on brush or poultry wire. The rows of peas should be 3 to 4 feet apart, but if the space is small it is desirable to plant double rows 1 foot apart, placing the brush between these rows.

Peppers

Set young plants from seed box 18 inches apart in row. Pepper plants are tender and should not be set out until the ground is warm.

Potatoes

For special instructions on Irish and Sweet Potatoes see pages 12 and 13.

Pumpkin

Plant in hills 8 to 10 feet apart, using 8 to 10 seed to a hill. Plant seed 1 inch deep. Later thin to 2 or 3 plants to a hill.



Fig. 20—A tomato plant should be tied with a strip of cloth, at a height of ten inches, again at about 18 inches and again at about 26 inches. The plant here pictured is a good one from which to save seed.

Radishes

Planted and grown the same as carrots.

Rhubarb

Procure roots from a neighbor or dealer as seed planting is not advised. Set them 3 to 4 feet apart, in rows or next to fence. Use manure freely.

Salsify or Oyster Plant

Also called vegetable oyster. Grown like carrots. Plants must be thinned to 3 inches apart.

Spinach

Sow seed thickly 1 inch deep in rows 12 to 18 inches apart, for both early spring and fall crops.

Squash

Grown the same as cucumbers or muskmelon, except that the hills of Hubbard squash should be 7 to 9 feet apart.

Swiss Chard

Sow seed $\frac{1}{2}$ inch deep. Thin out when necessary.

Tomatoes

Tomatoes form one of the favorite crops of the home garden, as they will grow in all types of soil. Sandy loam, with plenty of humus, is ideal for growing tomatoes.

If plants are grown in seed flats, hotbeds or cold frames, follow the directions for transplanting given on pages 9 and 10. Plants suitable for setting out should be 4-6 inches high, having a thick stem and dark green leaves. Begin cultivation as soon as the plants are set. Cultivate deeply and close to plants at first but later cultivation should be more shallow to prevent injury to roots. Cultivate frequently to keep the soil loose over the surface, so preventing evaporation. Always cultivate after a rain.

When preparing seed flats, hotbeds, or cold frames for tomato seed, use soil which has never grown tomatoes. This insures plants free from disease. It is not advisable to plant tomatoes on land which has been planted the previous year with white potatoes, melons or tomatoes. To plant on such soil increases the danger from disease and pests.

It is always advisable to train the plants to stakes or other supports. They may be trained on wires or on poultry wire fastened on posts set about fifteen feet apart in rows. Barrel hoops a foot apart fastened to stakes eighteen inches apart are some times used. To tie plant to support, loop the string around the support and tie it under a leaf stem. Remove all side branches at the axil of the leaves as soon as they appear. Do not remove flower clusters. When the plant has reached a height of 5 feet cut off the top.

When three or four clusters of fruit have formed and some of the fruit is as large as a silver dollar prune the leaves at the base one half. This hastens ripening.

Once a month apply a little commercial fertilizer or compost around each plant. Avoid the use of fresh or unrotted manure as this produces too much leaf growth, the fruit does not set and disease is encouraged.

Turnips

For early spring, plant $\frac{1}{4}$ ounce of seed to 50 feet of row, sowing them $\frac{1}{2}$ inch deep, in rows 1 foot or more apart. For fall crop $\frac{1}{4}$ ounce of seed to 50 feet of row, $\frac{1}{4}$ inch deep, or make the rows 8 to 10 inches wide and scatter seeds thinly in broad rows.

Vegetable Marrow

Plant 6 or 8 seed to a hill, one inch deep, in hills 8 to 9 feet apart. Thin to 2 plants to hill. Give the same care as for pumpkins. The young and tender vegetable marrow may be baked whole like sweet potatoes or may be sliced and fried like eggplant, or boiled like summer squash.

Watermelon

Plant 1 inch deep, 8 or 10 seed to each hill, the hills 10 feet apart. Later thin to 2 plants to each hill.

Watermelons require much room and are not recommended for small gardens.

DISEASE AND INSECT PREVENTION

Every garden is subject to attack from insects and diseases. Your garden may not be attacked, but it is wise to take advance precautions. Spraying at occasional intervals from the time the plants have made their start until they are harvested is worth while. A hand sprayer should be used to distribute the necessary solutions on the plants. Such sprayers may be bought in various types. Some of them may be bought for a dollar or less and others range up to the neighborhood of \$10 for the small, compressed air type. The simplest and cheapest type is the small atomizer sprayer with hand pump and with glass receptacle

for holding mixture. (Figure 21.) Another type, costing a little more, is the bucket pump. (Figure 21.) If you have no spray pump a

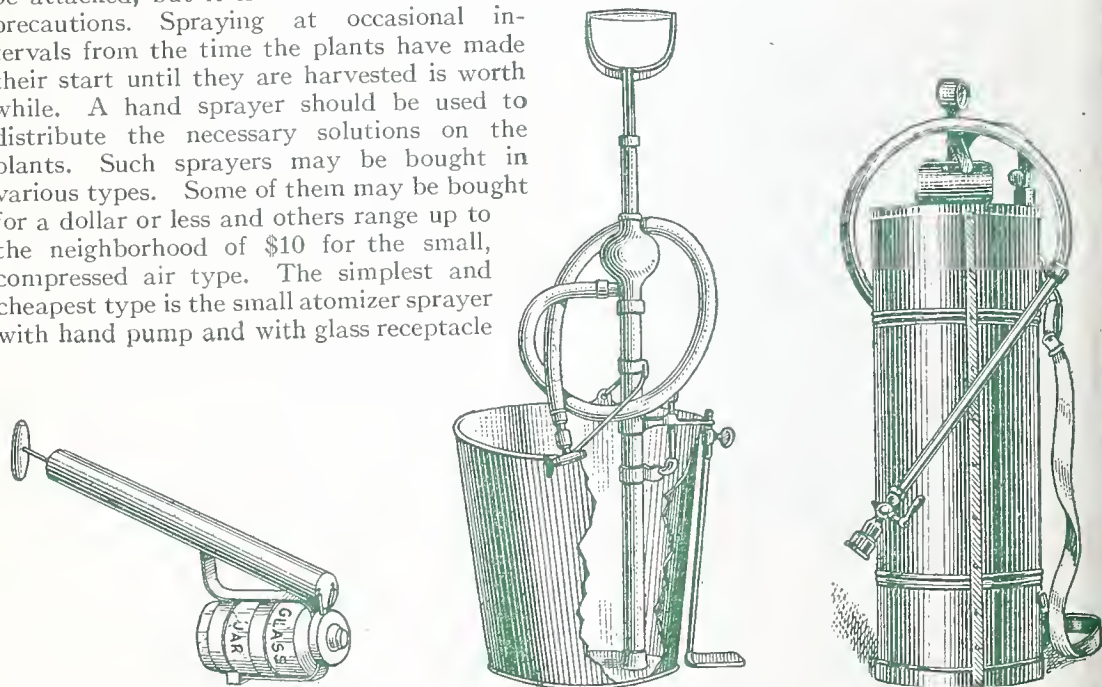


Fig. 21—Some of the best types of sprayer. At the left is a hand sprayer, which is one of the most satisfactory for the small garden. The glass receptacle is better than metal. This sprayer can be bought for from 50 cents to \$2.00. In the center is a bucket sprayer which costs about \$5.00. At the right is a compressed air sprayer, which is highly efficient and costs from \$5.00 to \$10.00. One sprayer may be used by several families, or by community gardeners, reducing the cost to each user.

good substitute is the whisk broom, for spattering the spray on plants. After using, wash out pump and hose as some sprays will corrode metal and others will rot hose. The ordinary sprinkling pot may be used to apply mixtures, but this is wasteful.

Buy Spraying Materials Early

Early purchase of spraying materials is important. The supply will be limited and the demand large. Make a list of the materials you will need, with amounts, and place your order immediately. If you have equipment from last season place your order early for repair parts for pump, hose or nozzle, especially extra couplings and hose splicers for burst hose. If you delay until the spraying season arrives you are likely to fail to procure your supply. By joining with friends or neighbors and buying in quantities you can procure materials at lower prices than if buying alone.

For home mixing the poisons and chemicals required for sprays and other remedies and preventives can be bought at a drug or seed store. The mixtures ready prepared can be bought at a seed store.

Diseases

The ordinary blights are usually overcome by spraying with Bordeaux mixture, made as indicated in the next paragraph. There are some diseases, however, which cannot be overcome, and when trouble appears that does not yield to treatment the affected plants should be taken up and burned to prevent the spread of the infection to others.

Bordeaux Mixture

Copper Sulphate, Blue Stone or Blue Vitriol.....	3	ounces
Lump Lime or Hydrated Lime.....	3	ounces
Water.....	2½	gallons

To make Bordeaux mixture procure the ingredients at a drug or seed store. If lump lime is used it must be fresh. Instead of lump lime some authorities prefer fresh hydrated lime as being just as good and at the same time much simpler to use, needing only to be stirred into the water. Hydrated lime is lime to which enough water to dry-slake it has been added by the manufacturer. It is a powder and does not require slaking.

For making or holding Bordeaux mixture use containers of wood, glass or earthenware. In one container dissolve the copper sul-

phate in about one-half gallon of hot water and then dilute with enough cold water to make a total of 1¼ gallons; or wrap the copper sulphate in a small piece of cheese-cloth, fill a quart jar with cold water and suspend the copper sulphate into the top of the water; in a couple of hours it will be dissolved. In another vessel slake the lime and dilute it with enough water to make 1¼ gallons. If hydrated lime is used simply mix it with water. Then pour these two solutions together, pouring the solution of copper sulphate slowly into the mixture of lime and water, stirring vigorously while this process is under way. The stirring insures proper mixing of the two.

Bordeaux mixture may be purchased in concentrated form from seedsmen, but the



Fig. 22—Potato blights and their effect. At the left are shown leaves afflicted with early blight, indicated by brown spots with concentric rings. At the right is shown late blight, with dark brown spots looking water-soaked. These pictures should help in detecting trouble.

homemade mixture is better and cheaper. Do not make more at one time than will be needed within a short time. The mixture is better and more effective if made fresh for each spraying.

Sulphur

For the control of mildew, pulverized sulphur or flowers of sulphur, procured at a drug or seed store, is dusted full strength on the diseased plants. A tin can with small holes punched in the bottom makes a good sifter for this purpose, or a cheap flour sifter may be used. The holes in a flour sifter are the proper size for this purpose.

THE SUCKING INSECTS

For the destruction of insects which suck the sap of plants, such as the true bugs and the plant lice, or aphids, it is necessary to

use a mixture which kills by contact or substances which smother. Aphids, or plant lice, usually collect on the underside of leaves, causing them to crumple. This crumpling causes the edges of the leaves to turn down, protecting the aphids. Badly crumpled leaves should be picked and burned. In spraying be sure to apply the spray to the underside of the leaves. Otherwise the edges will serve as protection and prevent the spray from reaching the entire plant effectively.

Nicotine Sulphate Solution

To destroy the sucking insects use nicotine sulphate solution, made as follows:

Nicotine sulphate.....	$\frac{1}{2}$ ounce
Laundry or other soap.....	$\frac{1}{2}$ ounce
Water.....	2 gallons

Dissolve the soap and then add this and the nicotine sulphate to the water.



Fig. 23 — Bean anthracnose is indicated by dark sunken scab-like spots on pods. There are also spots on leaves.

Bordeaux and Nicotine Sulphate Combination

A combination spray for plant diseases and sucking insects is made thus:

Bordeaux mixture.....	2 gallons
Nicotine sulphate.....	$\frac{1}{2}$ ounce
Laundry or other soap.....	$\frac{1}{2}$ ounce

THE EATING INSECTS

The eating insects, or those which eat fruit or foliage, may usually be killed by using a spray of poisonous solution or by dusting

poison powders on the plants attacked. Arsenate of lead, procured at a drug or seed store, is a favorite poison for this purpose, and may be used in spray or powder, but it must be handled with care as it is poisonous to human beings. It should never be applied to vegetables that are soon to be used, nor on cabbage or cauliflower after the heads have begun to form. As an added precaution wash carefully all vegetables before using, whether they have been sprayed or not.

Arsenate of Lead Solution

Arsenate of lead spraying solution is made by mixing 1 ounce of arsenate of lead powder (or 2 ounces of paste) with 6 quarts of water. If the arsenate of lead is used in paste form instead of powder mix 2 ounces with 6 quarts of water. The powder is more easily weighed and handled. Keep the mixture well stirred while spraying, to insure even distribution.

To apply arsenate of lead in dry form mix 1 ounce of the powder with 3 pounds of air-slaked lime, dry road dust or ashes finely sifted. Use a sifter for dusting this onto the plants, while the plants are wet with dew or rain.

Bordeaux-Arsenate of Lead Combination

Spraying with a combination of Bordeaux mixture and arsenate of lead every two weeks is a wise safeguard against both disease and eating insects. To make this combination spray use Bordeaux mixture instead of water when preparing the arsenate of lead. By using a combination spray half the labor of spraying is saved.

In spraying cabbage and cauliflower with Bordeaux and arsenate of lead before the heads form, a little soap mixed with the arsenate of lead will make it stick better. Shave the soap, add a small quantity of water and boil until the soap is dissolved or put it in cold water and stir occasionally until dissolved. Cool and stir into the arsenate of lead solution.

Paris green has long been used for protection, but arsenate of lead is now used much more extensively and is considered better.

Poisoned Bait

Poisoned bait is useful against cutworms and slugs. Small portions of the bait should be placed around plants subject to attack by them. The pests feed at night and hide under chips or other objects during the day. Bait should be placed beneath these. Poisoned bait may be made at home thus:

Wheat bran.....	1 pound
White arsenic, powdered.....	$\frac{1}{2}$ ounce
Cheap sirup.....	1 or 2 ounces
Water to make a thick mash of the mixture.	

The bran and the white arsenic should be mixed. Dilute the sirup with a little water and pour this over the bran and white arsenic. Stir well. Add enough water to make a thick mash.

Liquid Poisoned Bait

Sodium Arsenate.....	1	ounce
Water.....	4	quarts
Molasses.....	1	pint

Dissolve the sodium arsenate in boiling water and add the molasses. Flavor by adding chopped pieces of vegetable of the kind which is to be sprayed. Apply with a whisk broom.

Removing Insects by Hand

The larger eating insects may be removed by hand or knocked off into a pan of water

on the surface of which a small quantity of kerosene is floating. Insects collected by hand should be destroyed immediately.

For slugs and snails sprinkle any form of lime over plants and around where they occur.

Some Other Forms of Protection

One form of protection against cutworms is a collar 2 inches wide made of stiff paper, placed around the stem of the plant and with its lower edge inserted in the ground, to prevent the pests from reaching both stem and upper part of root.

Small frames covered with mosquito netting or cheesecloth set over young plants will protect them.

GUARD AGAINST DISEASES AND INSECTS

An ounce of prevention is worth a pound of cure in the matter of controlling diseases and insects. Clean garden soil aids in keeping out insects and disease. All plants purchased should be healthy and free from disease. The roots should not be swollen or knotted. Treat Irish potatoes for scab before planting. Do not plant cabbage having clubroot or sweet potatoes affected with black-rot.

Many insects carry disease and spores from one plant to another as well as attacking the crops directly.

Avoid wounding or bruising plants and vegetables when cultivating and harvesting them, to prevent certain insects from gaining access to them.

Have order, neatness and cleanliness in the garden. In the fall turn under promptly, all vegetation so that insects and disease spores may not find winter quarters. Keep down all weeds, as a great many insects feed naturally upon them. All diseased plants which remain at the end of the season should be burned, as should all rubbish which is of such character that it will not decay and is therefore not useful in making compost. This includes trash, sticks and the like. It may seem like a waste of vegetable matter to burn the dead tomato vines, bean vines and other plant tops which have been diseased, but this should be done because to save or compost these for fertilizer would simply be maturing and saving millions of disease spores which would be on hand ready to attack the crops next year. More than this, a clean garden appeals to the eye and to the pride of the owner as a winter landscape.

Corn stalks, cabbage leaves and stumps, beet tops if not canned, and other healthy plants should be saved for mulching or be added to the compost heap.

The remnants of vegetable matter, which are not infected with disease or insects, should be made into compost heaps for the coming year and covered with stable ma-



Fig. 24—Emphasizing the importance of spraying. On the left is a potato plant which was not sprayed. The ravages of the potato bug are plainly shown. On the right is a plant which was properly sprayed as a preventive measure.

nure and dirt to hasten decay, as decayed vegetable matter enriches the soil. (Directions for making a compost heap are given on page 5). Plowing or deep spading in the fall is important, as it breaks up the winter homes of underground insect pests. Rotation of crops also lessens the danger of attacks from insects and diseases.

TAKE NO CHANCES

Too much emphasis cannot be placed on the need for taking precautions against diseases and insects. Familiarize yourself with such diseases and insects as prevail in your neighborhood on the crops you plan to raise. Then provide yourself in advance with remedies and equipment. Watch carefully for first signs of trouble and apply remedies at once. Inspect your garden every two or three days.

PREVENTIVES AND REMEDIES

NOTE: It is important that immediate attention be given insects and diseases as soon as they appear. Delay in spraying or removal may prove fatal.

ASPARAGUS

Rust—(Rusty appearance of leaves and stems).—Procure rust resistant variety, such as Reading Giant or Palmetto.

Beetles—(Eat young stems and leaves).

Remedy: On young plants spray with arsenate of lead when pests appear, repeating 10 days later and again 10 days later if necessary. Add an ounce of laundry soap per gallon of spray to make it stick to the foliage. Do not use arsenate of lead on new stems used for food during cutting season. On old plants, spray after cutting season. Nicotine sulphate sprayed on the young insects will kill all it hits.

BEETS

Leaf spot—(Reddish and purple spots, turning ashy gray).—Usually not affecting garden beets.

Remedy: Spray with Bordeaux mixture when plants are 3 to 4 inches high, repeating 2 and 4 weeks later.

Web worm—(Eats the leaves).

Remedy: Spray with arsenate of lead when worms appear; repeat when necessary.

Spinach aphid—(Sucks sap from leaves).

Remedy: Spray with nicotine sulphate when pests appear and repeat when necessary. In order to strike the aphids the spray must be directed against the undersides of the leaves.

Beet-root aphid—(Sucks sap from roots).

Remedy: Pour a small amount of nicotine sulphate spray around roots and repeat if necessary.

BUSH BEANS

Anthraxnose—(Dark, sunken spots, scab-like, on pods; spots on leaves).—Pick and burn diseased pods. In saving seed discard those from diseased plants, as seed carry the infection.

Leaf beetles—(Very small, dark or pale stripes; eat leaves).

Remedy: Spray with arsenate of lead when pests appear, repeat in 10 days and later if necessary. Bordeaux mixture repels but does not kill.

Aphids or plant lice—(Suck sap from plant and make leaves crumple).

Remedy: Spray with nicotine sulphate when pests appear, repeating when and as often as necessary. Crumpled leaves protect lice from spray, and should be picked and burned. Apply spray to underside of leaves, to strike aphids.

Bacterial blight—(Water soaked spots on leaves and pods).—No satisfactory remedy. Pull up and burn plants.

Downy Mildew—(thick white growth).—Burn all diseased pods. Spray with Bordeaux mixture, repeating every ten days if necessary.

CABBAGE AND CAULIFLOWER

Club root—(Root swells and decays).—Pull up and burn plants.

Preventive: In spring apply 1 lb. lime to each 8 sq. ft. of ground before setting out plants.

Black rot—(Leaves turn yellow, then brown and black and decay. Pull up and burn plants.)

Preventive: Soak seed 15 minutes in solution made of $\frac{1}{4}$ oz. formalin and 3 pints water; rinse in clean water; plant at once.

Yellows—(Leaves turn yellow, then brown, and drop). Pull up and burn plants.

Preventive: Treat seed as for black rot.

Cabbage worms—(Eat leaves).

Remedy: When worms appear spray with arsenate of lead, repeating if necessary before heads form. Add an ounce of laundry soap per gallon of spray to make it stick to the leaves. Do not use arsenate of lead later than 3 weeks before using or marketing cabbage.

Aphids or lice—(Suck sap from leaves).

Remedy: Spray with nicotine sulphate solution when pests appear; repeat if necessary.

Cabbage looper—(Eats leaves).

Remedy: Treat as for cabbage worms.

Cabbage Maggots—(Tunnel inside of roots).

Preventive: When plants are set out take a piece of tarred building paper 2 or 3 inches in diameter, cut a slit from one side to center, and 4 or 5 slits at center. Fit this around stem by slipping plant through the long slit, and press paper firmly against ground, to prevent young maggots from reaching root.

Black leg—(Diseased, sunken areas on stem, leaf stem and leaves, plant becoming purplish).—There is no remedy. Pull up and burn plants.

Preventive: Disinfect seed for 10 minutes with 1 tablet of corrosive sublimate mixed in 1 pint of water.

Cutworms—(Dark colored, eat young plants off at surface of earth).

Remedy: Spread poisoned bran mash over ground before setting out plants; spread around plants when set. Afterwards spread poisoned bait around plants as necessary to control worms. It is wise to wrap paper around stem from leaves to root just before setting out. Cutworms are especially abundant where sod has grown.

CELERY AND CELERIAC

Blight or leaf spot—(Gray or brown spots, drooping stems).

Remedy: Spray young seedlings, in seed box or seed bed, with Bordeaux mixture. Spray again as soon as set in garden, repeating 10 to 14 days later. Repeat again if necessary. Spraying in seed bed must not be neglected if disease appears.

SWISS CHARD

Leaf spot—(Symptoms same as with beets).

Remedy: When disease appears, spray as directed for beets. (Usually no spraying will be found necessary). Wash sprayed leaves well before using.

Damping off—(Small seedlings dying in seed bed).

Preventive: Care should be taken to water and partially shade the young seedlings in hot and dry weather. As soon as seed are planted cover bed with thin layer of sand.

SPINACH

Aphids—(Suck sap from leaves).

Remedy: Spray under side of leaves with nicotine sulphate, when aphids appear. Repeat a second and third time if necessary.

CORN

Smut—(Large, black, irregular swellings on ears or tops). The only remedy is to cut off and burn the smut swellings.

Cornear worms—(Bore through husk and eat the young kernels). Kill all worms which are found when husking corn for use.

Cutworms—(A dark worm which cuts plant off at surface of earth when plant is small).

Remedy: Use poisoned bait in the same manner prescribed for cabbage. Repeat if necessary. Being a night worker the cut-worm is usually found in the morning in the ground by cut off plants. Dig out and kill.

Seed Corn Maggot—(Tunnels in seed, sprouts and stems of plants).—Apply liquid poisoned bait with a whisk broom.

CUCUMBERS

Anthracnose—(Brown spots on leaves).

Remedy: Spray with Bordeaux mixture when plants begin to form vines. Repeat two or three times if necessary, at intervals of 2 weeks.

Downy mildew—(Yellow spots on leaves).

Remedy: Treat as for anthracnose.

Wilt—(Leaves droop and wilt quickly).—Pull up and burn plants. Striped beetles act as carriers of this disease and should be controlled carefully.

Stink bug or squash bug—(Sucks sap from leaves and injects an injurious substance).

Remedy: Pick them or shake them into pan of water and kerosene. Destroy egg masses. Place small pieces of boards near hills. The bugs will collect underneath these and may be easily crushed.

Striped beetle or 12-spotted beetle—(Both eat leaves).

Preventive: Cover young plants with protectors of cheesecloth or wire gauze.

Control: Mix arsenate of lead in the Bordeaux mixture which is used for diseases. Another remedy is to cover leaves with tobacco dust. Treatment should be given as soon as beetles appear, or when covers are removed. Repeat 5 days later and again 5 days later, with further repetitions when necessary.

Vine borer—(Worm which bores into vine at surface of earth).

Remedy: Carefully cut the vine lengthwise, remove borer and kill. As plants grow throw earth over vine at every other joint, in order that new roots may form and to keep the vine growing.

EGGPLANT

Blight or wilt—(Whole plant wilts).—No remedy. Pull up and burn plants.

Flea beetle—(Small jumping beetle which eats leaves).

Remedy: Spray with Bordeaux mixture and arsenate of lead combination.

ONIONS

Thrips—(Very small sucking insects, which cause leaves to turn a silvery color or whitish, and later to curl and twist).

Remedy: Spray with nicotine sulphate solution when pests appear, repeating once or twice as necessary.

Cutworms—(Dark worms which attack onions as they do corn).

Remedy: Same as with corn.

Onion Maggot—(Eats bulb, inducing decay).—

Remedy: Apply liquid poisoned bait with a whisk broom.

Anthracnose—(Dark sunken spots in fruit; cracks in leaves).

Remedy: Spray with Bordeaux mixture when plants are set, repeating 10 days later and again 10 days later.

PEAS

Powdery mildew—(Covers plant with powdery white growth).

Remedy: Use pulverized sulphur or flowers of sulphur, or Bordeaux mixture, by sprinkling on plants when mildew appears, just before bloom appears. Repeat if necessary two weeks later and again 2 weeks later.

Pea Aphis.

Remedy: Same as for bean aphids.

POTATOES

Early blight—(Brown spots, with concentric rings on leaves. Worst in moist weather.)

Remedy: Spray with Bordeaux mixture when plants are 6 inches high. Repeat two weeks later and again two weeks later.

Late blight—(Dark brown spots on leaves, appearing water soaked and not having concentric rings. The spots become yellow and the leaves die. Worst in hot, sultry weather, August and September. Lives over winter in seed potatoes.)

Remedy: Same as for early blight.

Colorado potato beetle—(The common potato bug, which eats leaves).

Remedy: Spray with arsenate of lead when beetles appear. Repeat when and as often as is necessary. Hand picking is effective, as is also knocking the bugs into a pan of water containing some kerosene.

Blister beetle—(Long black potato bug or old fashioned potato bug. Eats leaves.)

Remedy: Same as for Colorado potato beetle.

Flea beetle—(Small, jumping insect which eats leaves, usually appearing when plant is small).

Remedy: Spray as for Colorado potato beetle.

SWEET POTATOES

Beetles—(Eat foliage).

Control: Spray with arsenate of lead and lime.

Cutworms—(Worms which cut plants off at the surface of earth).

Control: Use poisoned bait in the same manner as prescribed for cabbage.

Black Rot—(Black, sunken and nearly circular spots appear on tubers. It begins as small spots on stems and spreads until the stems rot off.)

Control: Use only sound healthy tubers to produce healthy plants.

PUMPKIN

This plant is subject to the same diseases and insects as cucumber, and should be treated the same way.

RUTABAGA

This plant is subject to the same pests as cabbage and should be treated the same way.

AVOID WASTE—STORE, CAN OR DRY

The home gardener must remember that his responsibility does not end with the maturity and harvesting of his crops. Authorities are agreed that after several years of war 1919 will see the world's food shortage more marked than ever before. For this reason the matured crops must be considered as only a beginning. Garden products must be put by for winter use in order that the abundance of the growing season may be made to supply the needs of the months of non-production.

EVERY POUND OF THE SUMMER'S CROP THAT CAN BE SPARED FROM THE SUMMER DIET MUST BE STORED, CANNED OR DRIED IF AMERICA IS TO GIVE THE WORLD THE FULL WORTH OF HER HOME GARDEN PRODUCTION. NOTHING MUST GO TO WASTE.

Vast quantities of foodstuffs must be sent overseas to feed the people of starving Europe. In order that a sufficient volume of exportable food may be available for this purpose it is imperative that the home-grown foodstuffs be made to supply this country's household needs, as far as possible, for the coming winter.

For home storage complete directions are given in Part II of this book.

For home canning and home drying full details are given in a manual issued by the Commission. The book also contains directions for jelly making, the making of fruit butters, pickling, fermentation and salting.

For a copy of the book on canning, drying, etc., write to the National War Garden Commission, Washington, D. C.

RADISH

Cabbage maggot—(Small worm which tunnels into the radish).

Preventive: Sprinkle tobacco dust along row when seed is planted, or spread sand on which kerosene has been sprinkled along the row when plants are small. Burn all plants that may be infested.

TURNIP

Subject to the same diseases and insects as cabbage, and should be treated the same way.

RHUBARB

Flea beetle—(Eats small holes in the leaves).

Remedy: Same as for flea beetle of potato, applied when beetles first appear and repeated when necessary.

SQUASH

This plant is subject to the same diseases and insects as cucumbers and should be treated the same way.

TOMATOES

Leaf spot, or blight—(Leaves become spotted, turn yellow and drop; stems dry up and fruits drop).

Remedy: Spraying is not entirely effective but is helpful. Spray with Bordeaux mixture while plants are small in seed box or seed bed. Repeat soon after transplanting to garden and repeat again 3 weeks later and every 3 weeks while disease exists.

Fruit rot—(Decay begins at blossom end of fruit).

Preventive: In the absence of an effective remedy the only safeguard is to cultivate well and be careful to water as the plants need.

Anthraxnose—(Sunken, discolored spots in fruit, followed by decay).

Remedy: Same as for leaf spot.

Wilt—(Causes plant to wilt and die).—Pull up and burn plants.

Tomato worms—(Large green naked caterpillar, which eats leaves).

Remedy: Pick by hand and destroy, or spray with lead arsenate solution. (These worms do not often appear in large numbers.)

Cutworms—(Dark worms which cut plants off at the surface of earth).

Remedy: Same as with cabbage.

Flea beetle—(Small jumping beetle which eats small holes in leaves).

Remedy: Same as with potatoes.

WATERMELON

Anthraxnose—(Brown spots on leaves; small sunken spots on fruit).

Remedy: Spray with Bordeaux mixture when melons are half grown. Repeat 10 days later and again if necessary.

Insects—This plant is subject to the same insects as cucumber and should be treated the same way.

YOUR QUESTIONS WILL BE ANSWERED

This Commission maintains a Department of Household Science which will welcome questions connected with Gardening, Canning, Drying and kindred subjects. Technically trained workers, of practical experience, will give prompt attention to all inquiries. Address Department of Household Science, National War Garden Commission, Washington, D. C.

PLANTING TABLE

Vegetable	Quantity required for 100 feet of row	Distance Apart In Inches		Depth of Planting Inches	Time of Planting	Mature In days, except as noted
		Rows	In Row			
Asparagus, seed....	1 oz.....	12 to 24.....	3 to 5.....	½ to 1.....	Early spring.....	3 to 4 yrs..
Asparagus, plants...	60 to 80.....	36 to 48.....	15 to 20.....	8 to 10.....	Early spring.....	1 to 3 yrs..
Beans, snap.....	½ to 1 pt.....	20 to 24.....	4 to 6.....	1.....	April to August.....	40 to 65...
Beans, pole.....	½ pt.....	36 to 48.....	Hills 24-36.....	1.....	May and June.....	50 to 80...
Beans, Lima, bush...	½ to 1 pt.....	18 to 24.....	4 to 6.....	1.....	May and June.....	60 to 90...
Beans, Lima, pole...	½ pt.....	36 to 48.....	Hills 24 to 36..	1.....	April to June.....	60 to 80...
Beets.....	2 oz.....	12 to 18.....	5 or 6 to ft.....	1 to 2.....	April to July.....	60 to 80...
Brussels sprouts....	¼ oz.....	24 to 30.....	16 to 24.....	½.....	April to August.....	60 to 80...
Cabbage, early.....	¼ oz.....	24 to 30.....	12 to 18.....	½.....	March and April (Start in hotbed during February).....	90 to 130..
Cabbage, late.....	¼ oz.....	24 to 36.....	16 to 24.....	½.....	May and June.....	90 to 130..
Carrot.....	1 oz.....	18 to 24.....	6 or 7 to ft.....	½.....	April to June.....	75 to 110..
Cauliflower.....	1 packet.....	24 to 30.....	14 to 18.....	½.....	April to June (Start in hotbed during February or March).....	100 to 130..
Celery.....	¼ oz.....	18 to 36.....	4 to 8.....	⅞.....	May and June. (Start in hotbed during March or April).....	120 to 150..
Chard.....	½ oz.....	18 to 24.....	4 to 6 to ft.....	½.....	April to July.....	60 to 80...
Corn, sweet.....	½ pt.....	30 to 36.....	30 to 36.....	1 to 2.....	May to July.....	60 to 100..
Cress, upland.....	½ oz.....	12 to 18.....	4 to 5 to ft.....	½ to 1.....	March to May.....	30 to 40...
Cucumber.....	½ oz.....	48 to 72.....	48 to 72.....	1.....	April to July.....	60 to 80...
Eggplant.....	⅓ oz.....	24 to 36.....	18 to 24.....	½ to 1.....	April and May. (Start in hotbed during March).....	100 to 140..
Endive.....	1 oz.....	18.....	8 to 10.....	½.....	Midsummer.....	90 to 180..
Horseradish.....	70 roots.....	24 to 30.....	4 to 6.....	3 to 4.....	Early spring.....	1 to 2 yrs..
Kale.....	½ oz.....	18 to 24.....	6 to 8.....	½.....	Early spring and August and September..	90 to 120..
Kohlrabi.....	¼ oz.....	18 to 24.....	4 to 6.....	½.....	April to August.....	60 to 80...
Lettuce.....	½ oz.....	12 to 18.....	4 to 6.....	½.....	March to September...	60 to 90...
Muskmelon.....	½ oz.....	72 to 96.....	Hills 72.....	1.....	April to June. (Start early plants in hotbed during March)...	120 to 150..
Okra, or gumbo....	2 oz.....	36 to 48.....	24 to 30.....	1 to 2.....	May and June.....	60 to 90...
Onion, seed.....	1 oz.....	12 to 18.....	5 or 10 to ft.....	½ to 1.....	April and May.....	130 to 150..
Onion, sets.....	1 qt.....	12 to 18.....	4 or 5 to ft.....	1 to 2.....	Autumn and March to May.....	90 to 120..
Parsley.....	¼ oz.....	12 to 18.....	3 to 6.....	⅞.....	Early spring and September.....	90 to 120..
Parsnip.....	½ oz.....	18 to 24.....	4 or 6 to ft.....	½ to 1.....	April and May.....	125 to 160..
Peas.....	1 to 2 pts.....	36 to 48.....	15 to ft.....	3 to 4.....	March to June.....	40 to 80...
Pepper.....	⅓ oz.....	18 to 24.....	15 to 18.....	½.....	May and June. (Start early plants in hotbed during March)...	100 to 140..
Potato, Irish.....	5 lbs.....	24 to 36.....	14 to 18.....	3 to 5.....	March to June.....	80 to 140..
Potato, sweet.....	75 slips.....	36 to 60.....	14.....	2 to 3.....	March to June.....	100 to 130..
Pumpkin.....	½ oz.....	96 to 144.....	96 to 144.....	1.....	May.....	100 to 140..
Radish.....	1 oz.....	12 to 18.....	8 or 12 to ft.....	½.....	March to September...	20 to 40...
Rhubarb, plants....	33.....	36 to 60.....	36 to 48.....	* NOTE.....	Early spring.....	1 to 3 yrs..
Sweetabaga.....	¼ oz.....	18 to 24.....	6 to 8.....	½ to 1.....	May and June.....	60 to 80...
Tarlsify.....	½ oz.....	18 to 24.....	2 to 4.....	½.....	Early spring.....	120 to 180..
Spinach.....	1 oz.....	12 to 18.....	7 or 8 to ft.....	1 to 2.....	September or very early spring.....	30 to 60...
Squash, bush.....	½ oz.....	36 to 48.....	Hills 36 to 48..	1.....	April to June.....	60 to 80...
Squash, late.....	½ oz.....	84 to 120.....	Hills 84 to 108..	1.....	April to June.....	120 to 160..
Tomato, seed.....	⅓ oz.....	36 to 48.....	30 to 36.....	½ to 1.....	May and June. (Start early plants in hotbed during February and March).....	80 to 100..
Tomato, plants....	33 to 40.....	36 to 48.....	30 to 36.....	1.....	April and August.....	60 to 80...
Turnip.....	½ oz.....	18 to 24.....	6 or 7 to ft.....	¼ to ½.....	April to June.....	110 to 140..
Vegetable marrow...	½ oz.....	96 to 144.....	Hills 96 to 108..	1 to 2.....	April to June.....	100 to 120..
Watermelon.....	½ oz.....	96 to 120.....	96 to 120.....	1.....	May.....	100 to 120..

* NOTE.—Set rhubarb plants so that growing tips are at surface of ground.

Absolute dates for planting can not be given, because of variations in seasons from year to year and varying climatic conditions in different sections. For general guidance see "When to Plant," on page 10.

PART II

HOME STORAGE MANUAL FOR VEGETABLES AND APPLES

No form of Food Conservation is more important than the home storage of vegetables for winter use. Canning and drying are essential to the nation's food supply, and should be practised to the fullest possible extent, but they do not take the place of storage. To keep vegetables in their natural state is the simplest form of preparation for winter needs. By taking proper precautions against decay and freezing an abundant supply of certain kinds of fresh vegetables may be kept at minimum expenditure of money and effort.

STORAGE HELPS SOLVE FOOD PROBLEM

The importance of making provision for winter food needs is even greater this year than it was in 1918. Every pound of food-stuffs that can be spared for export will be needed in Europe for feeding American troops and to prevent the starvation of the domestic and military populations of the Allied nations. Every pound of vegetables stored away for home uses will release exportable food. A nation with a food shortage is a nation in peril. For this reason it is of vital importance that no vegetables of high food value be allowed to go to waste. To save is to be patriotic.

The home gardening campaign conducted by the National War Garden Commission will this year result in the creation of a vast new planting area. The output of these gardens is greatly in excess of immediate needs. Unless proper steps are taken to safeguard the surplus the waste will be prodigious. This Commission will stimulate nation-wide activity in canning and drying. An important purpose of this booklet is to arouse similar interest in the storage of vegetables.

WHAT AND HOW TO STORE

There are many vegetables which can be stored to good advantage. Included in the list are Potatoes, Beets, Carrots, Parsnips, Onions, Sweet Potatoes, Celery, Salsify, Cabbage, Cauliflower, Brussels Sprouts, Winter Squash, Turnips, Beans and Lima Beans. Good results in storage depend upon:

- 1—Ventilation.
- 2—Regulation of temperature.
- 3—Sufficient moisture.
- 4—Quality of vegetables stored.

For some vegetables satisfactory storage places are afforded by the pantry shelf or attic. For others the cellar is the right place. For others outdoor storage is preferable. This may take the form of pits or banks, or it may be done in hillside caves or cellars.

COMMUNITY STORAGE

Especially good results may be obtained if several neighboring families will form community clubs to provide storage facilities. In this way very complete provision may be made for handling winter supplies at slight trouble and expense to the individual household.

Community or co-operative storage may be effected in various ways. Several families may join together and construct outdoor cellars or they may join in the use of an available building conveniently located in which vegetables may be stored in large quantities.

CELLAR STORAGE

Beets	Parsnips
Cabbage	Potatoes
Carrots	Salsify
Celery	Turnips

In a house heated by a cellar furnace vegetables may be stored to good advantage in the cellar. Partition off a small room as far as possible from the heating plant. Two sides of this room should be outside walls. There should be at least one outside window, for temperature regulation and ventilation. The suggested arrangement in Figure 1 shows ventilation afforded by a stove-

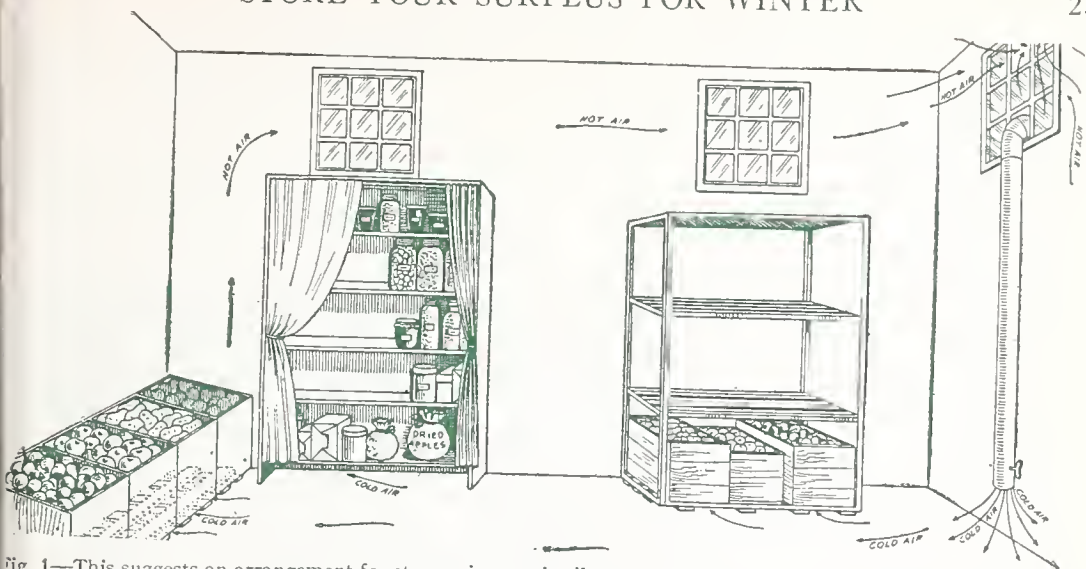


Fig. 1—This suggests an arrangement for storage in a cool cellar. An earth floor is best, as it gives off some moisture. If the floor is of concrete it should be covered with 2 or 3 inches of sand and this should be sprinkled with water occasionally. In the drawing a pane in the upper part of one window is shown to be missing. This is to allow the escape of heated air. In severely cold weather close these openings. The stove pipe fitted into the place for one of the lower panes admits cold air. Instead of a stove pipe a wooden flue, made of old boards or parts of boxes, may be used. Bins and boxes should be placed on slats to lift them from the floor and allow circulation. For this same purpose bins and boxes should be at least one or two inches from the wall. Air holes bored in sides and bottom of bins and boxes help circulation. Protect glass jars from light.

pipe inserted through one of the lower panes of the window, to admit cold air and indicates the removal of one of the upper panes of glass to allow the escape of warm air. This affords constant circulation.

An earth floor is desirable, but this is not always possible, as most city and many town and country houses have floors of concrete. In a cellar with a concrete floor the concrete should be covered with two or three inches of sand, which should be sprinkled with water from time to time.

In this room may be stored Beets, Carrots, Cabbage, Celery, Parsnips, Salsify, Turnips and Potatoes. (Special attention is given Potatoes on page 28.) Put them in bins or in boxes, baskets, slat crates or barrels. It is best to use movable containers and small ones. Bins should not hold more than two or three bushels apiece, as the larger bulk brings danger of heating and consequent decay. There should be full protection from mice.

The vegetables should be harvested when the ground is dry, if possible, and should lie outdoors a few hours until any surface moisture on them has evaporated. Remove the tops, leaving an inch or so, from beets, turnips, carrots and salsify. To leave an inch or so of top prevents bleeding and drying out. Sort vegetables according to size and condition. Imperfect or bruised ones should be selected for immediate use and only sound vegetables should be stored.

In cellar storage beets, turnips and carrots may be buried in slightly damp sand to good purpose.

Cabbages may be stored in the cellar in boxes or barrels of earth or sand, or they may be placed in a cool cellar on the floor with roots up.

Celery, to be stored in a cellar, should be allowed to stay in the garden until there is danger of severe freezing. In order to prolong the period of keeping it outdoors the plants should be protected from frost by banking them with earth to within two or three inches of the tops. On cold nights protect the tops with paper, burlap, mats, straw or other covering. The importance of not harvesting at the first appearance of frost arises from the fact that this period is likely to be followed by warm weather, which will cause decay by creating too high a temperature in the place of storage. With the arrival of steady cool weather, which will freeze the plants, dig them, leaving some soil adhering to the roots. For cellar storage place the plants upright, covering the roots with three or four inches of sand or light soil. (Fig. 2.) Earth may be banked around the stalks but this is not necessary. Water the soil occasionally, being sure to keep the leaves and stalks dry to prevent decay.

Celery may also be stored in cellar boxes, following these same directions.

The cellar storage room may also be used for the storage of fresh fruits and for canned goods, preserves and dried vegetables and fruits. Fig. 1 shows a suggested arrangement for shelves for canned and dried articles. If the shelves are not protected from light by doors all canned goods in glass should be wrapped in brown paper, to prevent bleaching

of the contents as a result of exposure to the light.

Wide fluctuations of temperature should be avoided. The ideal temperature is 40 degrees F. The root cellar should be kept at not less than 32 degrees and not over 50 degrees.

PIT STORAGE

Beets	Potatoes
Carrots	Turnips
Cabbage	Salsify
Celery	Parsnips

For outdoor storage one of the best forms is a mound shaped pit. To prepare for this remove two or three inches of earth and line this shallow excavation with hay, straw, leaves or similar material. Place the vegetables on this in a conical pile. Cover the vegetables with several inches of the material used in making the lining. Cover this with 3 or 4 inches of earth. As severe weather approaches the outer covering should be increased. An additional layer of hay or similar material may be placed over the layer of earth and on top of this another layer of earth. In extremely cold climates the total thickness of earth layers should be as much as 12 inches. Over the outer layer of earth pile manure or corn stalks for added protection. To give ventilation have the inner layer of straw project through the outer covering and extend to the top of the cone. For protection from rain and snow this opening should be covered. A board laid over the top and weighted with a stone is



Fig. 2—For storage in cellar without heater celery should be set in two or three inches of sand or light soil and the plants then banked with soil. The soil must not be allowed to become dry.

suitable for this purpose. An idea of the construction is given in Fig. 5.

It is well to make several small pits rather than one large one, for the reason that when a pit has been once opened the entire contents should be removed. This form of storage is used for potatoes, beets, carrot, turnips, parsnips, cabbage and salsify. It is well to store several varieties of vegetables in one pit so that the opening of a single pit will

afford a supply of all of them. In following this plan it is desirable to separate the various crops by the use of straw or leaves.

When a pit has been opened it is impossible to give adequate protection to vegetable therein. For this reason those not require for immediate use should be removed, placed in the basement storage room, or other cool

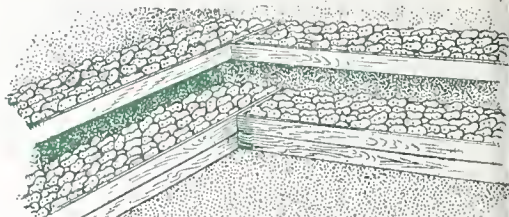


Fig. 3—Shallow bins or shelves with board sides, for storing root crops in cool cellar. The air of the room must not be allowed to become too dry, as this will cause the vegetables to shrivel. Potatoes must be protected from light.

place, and used as needed. This emphasizes the importance of making small pits, each one holding not more than two to six weeks supply.

Instead of making a dirt pit, barrels may be used in which to place vegetables. (Fig. 8.) Make a slight depression the length of the barrel and put in a thick layer of straw leaves. On this place the barrel. Cover the barrel with successive layers of straw leaves, and dirt. As the weather grows cold put on more dirt until there is from 14 to 18 inches of covering. For ease in opening make a door at one end, against which pile earth and manure of sufficient thickness to prevent freezing.

Cabbage

For late varieties of cabbage the pit should be long and narrow. The cabbages are placed in rows with heads down and covered with dirt. No other covering is needed. The removal of a portion of this supply does not disturb the remainder. (Fig. 6.)

Cabbages may also be stored by placing the whole plants in a trench, roots down and plants close together. The roots should be covered with dirt. A frame should be built around the trench by driving stakes at the corners and placing boards against these to form the enclosure. The construction of such a trench is shown in Fig. 7. The boards are banked with earth and across the top of the trench boards or poles are placed, supported by the frame. These should be covered with straw, hay or corn fodder, for protection of the contents of the trench. The feet of the straw or similar material will be required in cold climates.

Mature heads of cabbage of long-keeping sorts, such as Danish Ball Head, may be

from the plant and stored one layer deep on shelves in cool, frost-proof cellars.

Celery

In storing celery in a pit or trench, the plants are set side by side as close as they may be packed and wide boards set up

tially underground. A side-hill location is desirable for ease in handling the vegetables. To make such a cellar dig an excavation and in this erect a frame by setting posts in rows near the dirt walls. Saw these posts off at uniform height and place plates on their tops. On these plates place

rafters. Board up completely with the exception of a place for the door. The whole should be covered with dirt and sod, and in cold climates added protection should be given by a layer of straw, fodder or similar material. Ventilate with a flue. A dirt floor is best, as some moisture is desirable. This form of storage is especially good for the joint use of several families.

On a more pretentious scale cellars of this nature may be made of brick, stone or concrete. Such cellars afford practically perfect storage room for potatoes, carrots, cabbages, parsnips, beets, turnips and salsify.

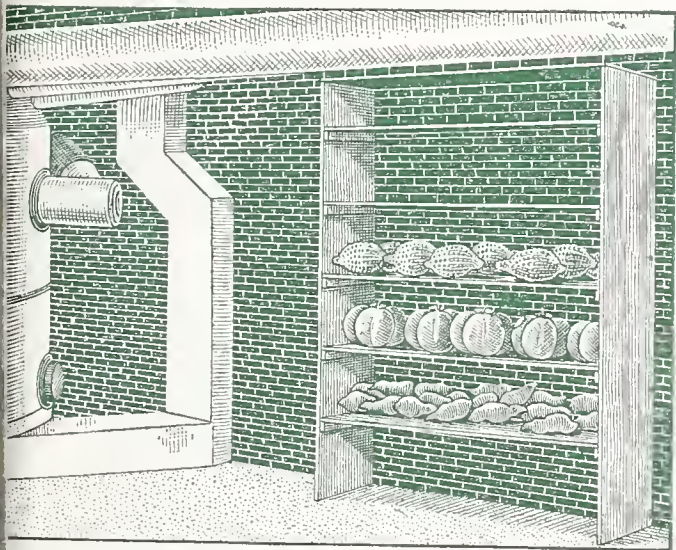


Fig. 4—For squashes, sweet potatoes and pumpkins shelves near furnace afford good storage.

along the outside edges of the pit. Dirt is banked up against these boards and the top covered with corn fodder or similar covering. Celery is kept in the row where grown the earth should be banked around the plants with the approach of cold weather. For freezing weather bring the dirt to the tops of the plants and cover the ridge with coarse manure, straw or fodder, using stakes or boards to hold the covering in place. Only late maturing and late planted celery can be safely stored. (Fig. 9.)

A hotbed, instructions for the making of which are given on page 7 (Fig. 2), in Part I of this booklet, makes an excellent place for outdoor storage for celery. The surplus earth and manure should be removed and a hard covering should be substituted for the sash and glass. Store the celery in the same manner as in pit storage. For protection from cold use any covering that will prevent freezing. Celery should not be stored with turnips or cabbage. It will absorb odors from these vegetables and its flavor will be impaired.

OUTDOOR CELLAR

Beets
Carrots
Parsnips

Potatoes
Turnips
Salsify

Cabbage

An outdoor cellar makes a good storage place. In cold climates this should be par-

VARIOUS METHODS

Permanent cold frames, with deep pits, may also be used to advantage in storing vegetables if the drainage is made thorough. After the frames are filled the sash should be covered with boards and the outside banked with soil or manure. As the weather becomes severe a covering of straw or mats is necessary. This covering should be heavy enough to prevent freezing.

Cauliflower and Brussels Sprouts which have not matured may be taken up and

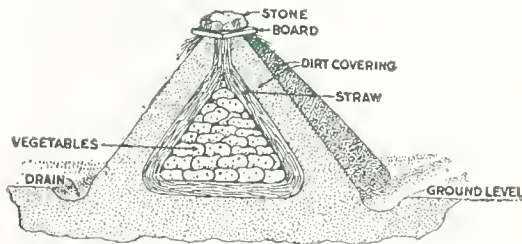


Fig. 5—Irish potatoes in an outdoor mound. This mound must be in a well-drained location. After removing 2 or 3 inches of earth, pile the potatoes on a 2 or 3-inch layer of dry straw, leaves or hay. Cover the vegetables with 2 or 3 inches of straw, leaves or hay, and cover this with 3 or 4 inches of earth. Increase the thickness of the earth layer as severe weather approaches, making it as much as 12 inches in extremely cold climates. Manure or corn stalks should be piled over the mound. The straw, coming to the top, will afford ventilation. The opening should be covered for protection from rain.

planted in shallow boxes of soil in a light place in the cellar. If kept well watered they will mature for winter use.

Dry beans may be stored in cloth bags in a pantry or in any cool, dry and well ventilated room. The bags should be hung away from the floor to prevent damage by rats and mice.

Onions require a cool, dry place. They should be cured by being exposed to the air for a few days in the shade. The tops should be removed before storing. Keep them in baskets, trays or other holders which let the air circulate. Onions are not damaged by temperatures slightly below freezing, and for storing them the attic is better than the cellar. If stored in the cellar they should be suspended from the ceiling.

Squashes are susceptible to cold and moisture, and for that reason should be stored in a dry place where the temperature will be between 50 and 60 degrees F. Squashes may be kept by placing them in a single layer on a dry floor and covering with rugs or carpets, but care must be taken that the stems are not broken off and that they do not become bruised before storing. Whenever it is found that any of the squashes or pumpkins are showing signs of decay, the sound portions should be canned.

Tomatoes may be saved by pulling up the entire plant before freezing weather. The vines should be suspended by the roots in a cool cellar. The tomatoes will gradually ripen. If these tomatoes, when cooked, are found to be acid, the acidity can be overcome by using baking soda.

Parsley may be saved by transplanting into flower pots late in the fall. These should be kept in windows where they will receive sunshine.

Parsnips and salsify are not injured by remaining in the ground all winter. Enough for immediate needs may be dug in the fall and the others harvested as required.

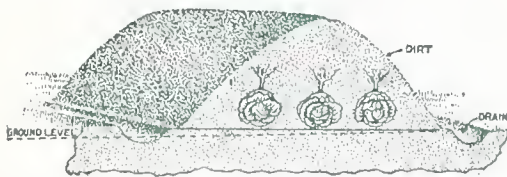


Fig. 6—Cabbage stored, roots up, in a bank of earth. The place must be well drained. The cabbages are covered with earth, but this need not be as thick as for some vegetables, as slight freezing does no harm.

POTATOES

As one of the staple vegetables, potatoes are entitled to special consideration for winter storage. If you have raised a surplus crop in your own garden save as many as possible for your winter's supply. If you have none of your own raising it is well to buy them early in the fall, at the time

of greatest supply and lowest prices, and store them for the winter, making yourself independent of the market during the time of highest prices.

Potatoes may be stored in cellars, pits and outdoor cellars, as already described. Before they are stored they should be allowed to dry. This is done by digging

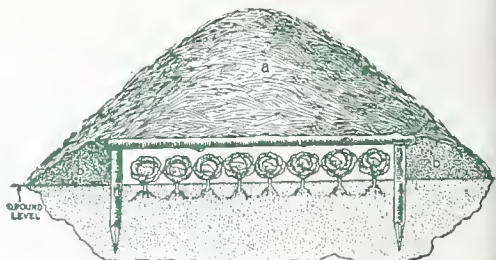


Fig. 7—This shows cabbage, pulled with roots, store in a shallow trench, with roots down. The roots are covered with earth. The stakes, projecting 2 feet above the surface of the earth, serve as supports for boards or poles which make an enclosure. This frame should be banked with dirt (b). Across the top place poles or plank and cover with straw, hay or corn fodder (a). Make the trench as long as necessary and any width up to 8 feet.

them on bright days, if possible, and allowing them to lie alongside the rows for a few hours. Before storing sort them carefully as to size and soundness. The smaller potatoes and those which show signs of threatened decay should not be stored, but should be used early.

The success of potato storage depends on the exclusion of light, proper ventilation, the proper amount of moisture, the size of the pile or container and the type of the tubers stored.

In storing potatoes it should be remembered that the purpose is to protect them from great changes of temperature and from light. Even a small amount of light changes the food value of potatoes. There should be enough moisture to keep the potatoes from wilting, but not enough to cause moisture to gather on the surface.

If potatoes are stored in a place where there is moisture in the air, provision should be made to permit free circulation of air through the containers. Barrels, boxes or bins may be ventilated by boring holes in sides and bottoms. Barrels, boxes and crates should be set on slats to hold them off the floor and allow the air to circulate underneath. If the storage place is light a blanket, several thicknesses of paper, or old sacks should be placed on top of the containers.

If the air of the storage place is dry should not be allowed to circulate freely through the containers, as dry air will cause withering of the potatoes. In such storage places the potatoes should be p

in containers made airtight by lining bottom and sides with several thicknesses of newspaper and covering the top snugly in the same manner.

The temperature of a cellar storage room for potatoes should be carefully controlled

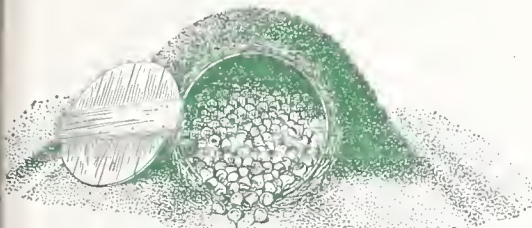


Fig. 8—A barrel can be made into a good storage pit for cabbage, turnips, potatoes etc. Barrel is placed on its side and covered with straw and dirt.

to prevent wide fluctuations. A constant temperature around 40 degrees F. is desirable. It should not be allowed to go below 32 degrees or above 50 degrees.

Potatoes should not be washed before storage. If they begin sprouting in the cellar, the shoots should be rubbed off. The bins should be examined occasionally and any rotting potatoes removed to prevent the spread of infection.

Bins

Do not have one large bin for potatoes, those in the center will be subjected to a high temperature, which will cause all of them to go through a sweating process. Use a large bin makes good ventilation impossible. Open bins, not more than a foot deep, arranged as a shelf, as shown in Fig. 4, are excellent for cellar storage. Another good arrangement of shelf storage for certain types is shown in Fig. 4.

Pits

A small pit provided with ventilation, as shown in Fig. 5, is the most satisfactory. It is better to have several small pits than one large one, as the entire contents must be removed when a pit is opened. Place not more than two to six weeks' supply in a single pit.

SWEET POTATOES

In storing sweet potatoes the important points to be kept in mind are that the potatoes must be well matured before they are dug; they must be handled with extreme care; they must be allowed to dry or cure thoroughly before storage, and they must be kept at an even temperature. A test for maturity is to cut or break a sweet potato and expose it to the air for a few minutes. If the surface of the cut or break

dries the potato may be considered mature, but if moisture remains on the surface it is not properly ripe. In sections where frosts come early digging should take place about the time the first frost is expected, without regard to maturity. Care in handling is necessary to prevent bruising and subsequent decay. Curing is done by keeping them at an even temperature of 80 to 85 degrees F. for a week or ten days after harvesting, to dry off the moisture. The room in which this is done must be ventilated in order that the moisture-laden air may escape.

For storing sweet potatoes on a large scale a specially constructed house is desirable. For home storage the roots may be kept near the furnace in the cellar or near the furnace chimney in a vacant upstairs room or in the attic. The room should be kept fairly warm. After curing the temperature should be maintained around 55 degrees F.

Care should be taken not to store sweet potatoes which are infested with the sweet potato weevil or root-weevil, one of the most serious pests of the Gulf region. This pest practically confines itself to destruction of the tubers after harvesting. When the tubers are found infested they should be fumigated with carbon disulphid, to be procured at a drug store. Place the tubers in a box or other container which can be tightly closed. The carbon disulphid is a liquid which gives off fumes heavier than air, and one ounce per bushel should be placed in an open dish on top of the roots and the container closed. Do not allow open lights or fire in the presence of this gas as it is highly explosive. All badly affected roots should be burned.



Fig. 9—This shows celery set into an outdoor pit or trench for storage. Boards should be placed along the edges of the pit or trench and dirt banked against these boards. The tops of the celery should be covered with corn fodder, straw or similar covering. The celery may be removed easily at any time.

APPLES

Apple storage is simple and is desirable not only for those who grow their own apples but also for those who depend on the market for their supply. The one essential is that the fruit be kept in a cool,

dry place, and so stored as to be in no danger of absorbing odors from vegetables stored nearby.

Families raising no apples, but having a good storage place, meeting the requirements as to temperature, will find it advantageous to buy a winter's supply in the fall, when prices are low. The cost of purchases thus made will be considerably less than if apples are bought as needed during the winter.

To store, sort apples carefully, removing and using at once all fruit which is bruised or shows signs of decay. The best results are secured by wrapping each apple in half a sheet of newspaper and storing in barrels, boxes, crates or bins. The wrapping prevents the apples from touching each other and thus prevents the spread of decay which may start. It also protects the apples from odors if vegetables are stored nearby. Apples absorb odors freely from potatoes, onions, turnips and other vegetables and should never be stored, unwrapped, in the same room with vegetables of any kind. In addition to wrap-

ping the individual apples it is desirable to line the barrel or other container with a half inch thickness of newspapers, on the bottom and sides, and then cover the top with newspapers and either nail a cover on or tie the papers securely with strings. This will keep odors out. The lining and covering gives full protection and make it possible to store apples in the general cellar storage room.

Remember that the cellar or other place in which they are stored must be cool. A temperature of 32 degrees F. is ideal, and the temperature should not be allowed to go above 40 degrees if it can be held this low.

Apples may be stored unwrapped in barrels, boxes, crates or bins if proper attention is paid to sorting, to providing a cool place for storage and to occasional sorting during the winter, for the removal of possible decayed fruit. If any of the fruit in any container is found to have begun to decay all the apples in all the containers should be sorted at once and decaying fruit removed. Apples stored unwrapped must not be kept in the room with vegetables.

SAVE NEXT YEAR'S SEED FROM THIS YEAR'S GARDEN

Owners of gardens will find that the saving of seed from this year's gardens will be of great help for next year's planting. While it is more satisfactory, ordinarily, to purchase seed from reliable dealers than the increased planting of home gardens, the poor crop of seed, the decrease of foreign importation, the exporting of certain seed to Europe and the use of certain kinds for food have caused a shortage and, as an emergency measure, each gardener should save as much seed as possible.

Saving of seed is easily done, though it requires care and attention. In saving seed select them from plants of a single variety grown by itself if possible, rather than from plants where more than one variety have been planted. Where there are two or more varieties of the same vegetable growing side by side, cross fertilization takes place and standard seed cannot be obtained. It is well to learn all the features which make up the most desirable type of variety of vegetable from which seed is to be saved. Seed saved where it is grown has



Fig. 10—In selecting corn to be saved for seed, choose the most perfect ears.

two advantages. For one thing more careful selection can be given than is possible for seed placed on the market. Another advantage is that plants from this seed will succeed best under local conditions.

Select seed plants which are free from disease, which show a vigorous growth, good yield and quality, and mature early. Mark selected plants with string. Plants selected for seed should be given especially careful cultivation and every effort should be made to promote their full development. When seed is ripe harvest with care.

Seed properly stored, with the exception of parsnip and onion, should retain vitality from 2 to 5 years. Thus enough seed may be saved from a good crop to tide over the poor years.

SEED MATURING IN ONE YEAR

Some of the seed desirable for saving because they mature in one year are:

BEANS—Select the best plants and let pods mature. Pull up plants preferably



Fig. 11—A good way of hanging seed corn to dry.

the early morning, to prevent shattering. Place plants in a dry, well aired place until seed are hard. Shell and spread in a layer until dry.

SWEET CORN—Select the ears just at maturity and while on plants, as plant must be considered as well as the ear. The plant should be free from disease and preferably have two or more good ears to the stalk. The distance between joints should be short and the ears set on short, strong shanks. Ears should be nearly cylindrical and should taper

but slightly from butts to tips. They should be well filled out, with husks tightly folded over ears. Pick ears from plants maturing at nearly the same time, uniform in size, strong and well rooted. Medium sized ears are best. When fully mature strip down husks and string up 10-15 ears in a dry shady place so as to dry out ears quickly.

CUCUMBERS AND SUMMER SQUASH—Select desirable fruits when in the usable stage. Allow them to remain on vines until ripe, as indicated by change of color or hardening of surface. Remove the seed from the ripe fruit and wash free of pulp. Spread in a thin layer in the sunshine to dry, stirring frequently. A quart

less should dry satisfactorily in a day.

EGGPLANT—When fruit is opened for seed, select the best formed seed, wash and dry.

LETTUCE—Plants for seed should be started early enough so that seed setting and ripening does not occur during the weather. With heading varieties it may be necessary to cut across the tops of the heads to allow the seed stalks to break through. When seed heads turn white and open, cut or pull the plants, put heads in paper bags and hang in a dry place until they are ripened and drop out of heads, or the plants on a table in a dry airy place.

POTATOES—Select productive seed hills, as early free from disease as possible. Potatoes should be true as to variety, which means that a late variety should not be substituted

for early variety if the crop is to be harvested early. Early varieties cannot be substituted for late varieties as they are not as productive. Seed potatoes should be kept dormant in a dark, cool place until planting time. The production of long sprouts, or wilting, will reduce the vigor. Rub off the long sprouts before the potatoes are planted.

RADISHES—Select the finest roots and cut off all but a few central leaves. Put the roots in a moist, airy place for a short

time and then plant them with the crown an inch below the surface. When seed ripen, cut plants and lay on paper exposed in the sun. When the outside covering is dry, then rub out seed, dry and store.

TOMATOES—Gather fruit from selected plants when a little over ripe, but not decayed. The seed may be freed by one of two methods. One of these is to crush the fruit, and force through a sieve, and then put the seed in a coarse cloth and press out pulp under water. Another method is to crush fruit, put in a container and allow to ferment for two or three days, stirring once in a while. The seed settle and the pulp which rises may be poured off. Wash the seed in clear water and dry.

Winter Squash, Pumpkin, Muskmelon, Watermelon

When fruit is opened for food, select the best formed seed, wash and dry.

SEED MATURING IN TWO YEARS

Such vegetables as beets, carrots, parsnip, salsify, cabbage, etc., which require one season in which to grow will produce seed in the second year. Seeds of beets, carrots, cauliflower, turnips and late radishes are not often grown satisfactorily in the home garden.



Fig. 13—Hubbard squash. A good type winter squash for seed.

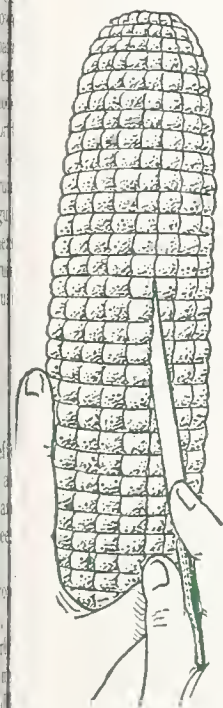


Fig. 12—To remove kernels when preparing to plant or to test seed, insert knife between rows and pry deways.

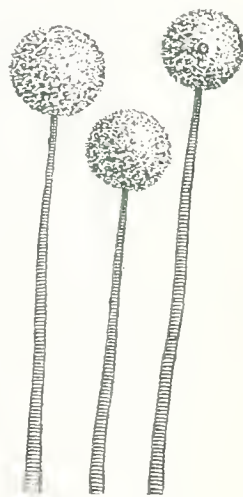


Fig. 14—Seeding plants of onion in blossom. They should be staked.

They must be carefully stored during the winter. Root crops of late planting are most satisfactory for seed. Select those of the best shape, color and size. Cut off all but an inch or two of the leaf stems and store in a frost proof pit or cellar. If a cellar is used protect the roots from withering by putting them in sand, fine soil or sifted coal ashes. They should be kept very slightly moist. Do not store them in a heated cellar.

CABBAGE—In the fall select the best heads, pull up entire plants and store them in a trench. Next spring set out two or more plants as one plant alone rarely produces seed. It may be necessary to cut the head across the top to allow the seed stalk to develop. When the seed pods turn yellow cut off the stalk and lay it on paper in a cool shady place to dry; early morning is the best time to gather. Rub out the seed when the pod is dry. Do not grow kale, collards, cabbage or kohlrabi—any two of them—in the same garden, as they will cross-fertilize.

ONIONS—Seed bearing bulbs should be well rooted. In the fall plant them 3 inches deep. As cold weather approaches cover with earth to protect them from freezing. In the spring remove the ridges. The seed stalks should be supported with stakes. When most of the seed is ripe cut out the seed stalks, dry in the sunshine and rub out the seed.

PARSNIPS—These may be left in the ground all winter. In the spring plant selected root 3 to 5 feet apart in row. When seed are ripe cut seed stalk and dry.

STORAGE OF SEED

Put heavy seed, such as beans and peas, in cloth bags; smaller seed in paper bags or envelopes. Label each bag carefully, inside and out, as to contents. To protect seed from mice put the bags in perforated tin boxes. A bread box makes an ideal storage place for seed. An upstairs room or attic room, provided it is not warm, is a very good place in which to store seed. The room must be dry and well ventilated to prevent molding.

Stored seed should be occasionally examined for insects. If insects or weevils are present fumigate with carbon bisulphid, a liquid which vaporizes, producing a gas heavier than air. To fumigate, place the seed in an air-tight receptacle and pour the carbon bisulphid over the seed. Open to air in from 24 to 36 hours. Use an ounce of carbon bisulphid to a bushel of seed. Carbon bisulphid is very inflammable and fire or flame must not be taken near the fumigating receptacle. Disregard of this precaution will result in an explosion.

This manual was prepared by the Commission's experts and is based on their own research and experience, supplemented by information procured from the United States Department of Agriculture, Agricultural Colleges, Experiment Stations, and other sources.

The National War Garden Commission, wishing to do all within its power to aid the War Industries Board in the very necessary economy in the use of paper, has limited the edition of this book and asks those who receive it in quantity to make the most careful distribution so that the book may reach the hands of none but those who will use it. **IF THE INDIVIDUAL RECIPIENT CAN NO LONGER USE THIS BOOK IT IS URGED THAT IT BE HANDED TO SOME ONE WHO WILL USE IT.**

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